



THANKSGIVING DINNER

The Osprey

\$95

FIRST COURSE

PUMPKIN BRIOCHE
root beer butter

HONEYNUT SQUASH SOUP

lemongrass, ginger, coconut, cilantro chutney, puffed rice (Vg, Gf)

SECOND COURSE

CHICORIES

persimmon, pear, pecan, blue cheese, fine herbs, shallot vinaigrette (Mvg, Gf)

OR

FLUKE CRUDO

sweet potato, aji amerillo, blood orange, hajiki, tapioca crackers (+8)

THIRD COURSE

(family style)

FORAGED MUSHROOM RISOTTO

forest mushroom, domestic truffle, mascarpone

CAULIFLOWER TAGINE

preserved lemon, chickpeas, mint, pomegranate, couscous

VENISON SHANK

currents, red wine, carrot tagliatelle, heirloom carrot, puffed barley

TURKEY FEAST

D'Artagnan heritage turkey, mortadella-chestnut stuffing,
sweet potato puree, cranberry relish

FOURTH COURSE

FIG TART

sable britton, almond, vincotto, butter ice cream

OR

HORCHATA PANNA COTTA

apple granita, oat strussel, compressed apple (Vg, Gf)

