

THANKSGIVING PRIX FIXE 2022

\$95 per person | \$45 for kids



FOR THE TABLE

Warm Parker House Rolls with
Vermont Butter & Cranberry-Orange Sauce

APPETIZER

(select 1)

Heirloom Apple, Endive & Baby Kale Salad

Toasted Pecans, Laura Chenel Goat Cheese,
Caramelized Shallot Dressing

Roasted Kabocha Squash Soup (vegan)

Spicy Coconut Cream

ENTRÉE

(select 1)

Roasted Heritage Turkey

Yukon Mashed Potatoes, Roasted Brussels Sprouts, Giblet Gravy

Pan Roasted Salmon

Celery Root Puree, Cider Beurre Blanc, Shaved Fennel, Pomegranate

Wild Mushroom & Mixed Grain Risotto (vegan)

Roasted Squash, Sage-Pistachio Pesto

DESSERT

(select 1)

Dutch Apple Pie

Bourbon Whipped Cream

Pumpkin Spiced Pot De Crème

Candied Pepitas

Blackberry Crisp (vegan)

Coconut Cream



Our menu is ingredient-driven, filled with simple, nourishing and seasonal dishes. From our on-site, 100% organic garden to our carefully chosen purveyors, we're serving up fresh, local, and sustainably sourced farm-to-table Southern California cuisine.