

# vin · tage | vin'təj |

*(adj.)* denoting something of high quality, especially something from the past or characteristic of the best period of a person's work.

## Thanksgiving Day 11.26.2020

Four Courses Prix-Fixe\* \$85 per person

*Please make one selection from each course*

### First Course

Fresh Crab Salad / Uni, Confit Grapefruit, Crispy Tapioca, Avocado, Cucumber, Mint

Roasted Sunchoke Soup / Grilled Pear, Crème Fraiche, Walnuts, Chervil, Black Truffle

### Second Course

Stout Braised Pork Cheek / Horseradish, Salsify, Nebrodini Mushroom, Yukon Gold, Fried Shallot

Porcini Ravioli / Manchego, Roasted Hazelnuts, Mache, Celeriac Puree, Verjus Foam

Vintage Spinach Salad / Capers, Orzo, Pine Nuts, Cherry Tomato, Parmesan, White Balsamic

### Third Course

Roasted Turkey / Fingerling Potatoes, Green Beans, Cranberry Sauce Cornbread Stuffing,  
Rosemary & Giblet Gravy

Grilled Filet of Beef / Crushed Sweet Potato, Valdeon Blue, Pickled Grapes, Spiced Pecans,  
Brussels, Green Peppercorn, Sage

Poached Icelandic Cod / Caramelized Cauliflower, Brandade, Leeks, Capers, Brown Butter  
Parsley, Lemon

Crispy Goat Cheese Gnocchi / Vincotto, Black Trumpets, Tarragon, Pistachios  
Butternut Squash, Kale

### Fourth Course

Dark Chocolate Mousse / Blood Orange Ice, Cayenne, Marcona Almonds

Pumpkin Cheesecake / Ginger Snaps, Cranberry, Sour Cream, Caramel

Rocket Robiola / Red Beets, Frisee, Celery Chutney, Macadamia Nuts, Black Pepper Shortbread

*We take food allergies very seriously. Please alert your server of any special dietary requirements.  
Consuming raw or undercooked meats or eggs may increase your risk of food-borne illness.*