



THE ULTIMATE DINING
EXPERIENCE EST. 1947

THANKSGIVING *PRE FIXE* \$60 (30\$ CHILDREN UNDER 12)

GEM LETTUCES | GREEN GODDESS | SEA SALT RADISHES

SLOW ROASTED HERB TURKEY BREAST | SLICED FROM BIRD TO ORDER

WILD MUSHROOM STUFFED TURKEY LEG *ROULADE* | BUTTER & THYME BASTED ALL MORNING

CRÈME FRAICHE *MASHED* POTATOES | PORK BELLY GRAVY

ROOT VEGETABLE BREAD STUFFING | CLASSIC PREPARATION

BLISTERED ROMANO BEAN *CASSEROLE* | WILD MUSHROOM GRAVY | FRENCH FRIED ONION

BRANDY SPICED PEAR *CHUTNEY* | SUN RIPENED RAISINS | GRAIN MUSTARD

SUGAR PIE PUMKIN CHEESECAKE | KENTUCKY BOURBON | GRAHAM CRACKER

ALSO AVAILABLE *A LA CARTE*...

CAST IRON **BRUSSELS SPROUTS** \$15

SMOKED PORK BELLY | PERSIMMON | POMEGRANATE | ALMOND

AVOCADO TOAST \$17

SMOKED MT. LASSEN TROUT | WATERCRESS | PICKLED JALAPEÑO

LITTLE **GEM LETTUCES** \$14

GREEN GODDESS | WARREN PEAR | SEA SALT RADISHES

MARKET INSPIRED **RISOTTO** \$23

MT. SHASTA CHANTERELLES | CELERY ROOT | FALL SQUASH

PUMPKIN **BOLOGNESE** \$21

VEAL, PORK & PANCETTA | CRUSHED TOMATO | LITTLR EAR PASTA | MEZZO SECCO

SANTA BARBARA **WHITE SEA BASS** COOKED IN CAST IRON \$32

CHORIZO | TOMALES COVE MUSSELS | GYPSY PEPPERS | FENNEL | CHILI

28 DAY DRY AGED **RIBEYE** \$52

GREEN GULCH NEW POTATOES | YOUNG LEEKS | LUSCIOUS & MELTED NICASIO SQUARE

AGED & HOUSE GROUND **BURGER** \$20

WHITE CHEDDAR | BASIL AIOLI | HEIRLOOM TOMATO | GEM LETTUCE | KENNEBEC FRIES

EXECUTIVE **CHEF** | TODD **SHOBERG**