

Thanksgiving
2018
with
Charlie McKenna



F I R S T C O U R S E

(select one per person)

Dungeness Crab Hush Puppies

Chicories, Guajillo Aioli

Roasted Squash Soup

Pancetta, Autumn Pear Relish

Green Salad

*Shaved Red Onion,
Spiced Walnuts, Mimolette Cheese,
Champagne Vinaigrette*

M A I N S

(select two – served family-style)

Smoked Turkey

Smoked Turkey Gravy

Grilled Bison Tenderloin

Roasted Chanterelles

Molasses-Glazed Ham

Wilted Greens

Roasted Halibut

Caramelized Garlic Glaze

S I D E S

(select three – served family-style)

Sweet Potato Soufflé

Charred Brussels Sprouts

Tasso Ham, Sorghum Vinegar Butter

Mac and Cheese

Cornbread Stuffing

Yukon Mashed Potatoes

Smoked Turkey Gravy

Creamed Corn

Cauliflower Gratin

*Fontina Mornay,
Pumpnickel Breadcrumbs*

Roasted Baby Carrots

*Pickled Mustard Seeds,
Brown Sugar Glaze*

Roasted Delicata Squash

*Chèvre, Toasted Pumpkin Seeds,
Flathead Cherry Conserva*

A L L T A B L E S
S E R V E D W I T H
T H E F O L L O W I N G

Cranberry Relish

Brioche Pull-Apart

Biscuits

House-Made Butter, Sea Salt

D E S S E R T

(select one per person)

Pumpkin Pie

*Maple-Poached Cranberries,
Citrus-Whipped Crème Fraîche*

Fall Apple Galette

Chai-Spiced Ice Cream

PB&J Toffee Crunch

*Shortbread, Jivara Ganache,
Quince Relish*