

Thanksgiving dinner

Traditional Thanksgiving for 4 • \$220 for 2 • \$115

Diestal Free Range Turkey Breast, Gravy, Stuffing, Cranberry-Cherry Sauce, Mashed Potatoes, Maple Dijon Brussels Sprouts, Dinner Rolls, Pumpkin Pie with Walnut Streusel Topping

starters

Devilled Eggs 1 dz \$20

Brie in Phyllo with truffle honey- 1 dz \$21

Quinoa Kale Croquettes with Spicy Green Harissa (v,gf)-
1 dz \$25

Prosciutto Wrapped Dates Stuffed with Manchego (gf)-
1 dz \$23

Waldorf Salad, red grapes, celery, apple, blue cheese, Serves
6-8 as Side (gf) \$44

Living Salad, kale, broccoli, crispy chickpea, nori Serves 6-8 as
Side (v, gf) \$42

Caesar Salad, crispy capers, croutons, parmesan Serves 6-8 as
Side \$44

Roasted Kabocha Squash Soup 1 Quart (v, gf) \$17

entrees

Brined & Roasted Diestal Free Range Turkey Breast (gf)
Serves 4-6 • \$80

Whole Brined & Roasted Diestal Free Range Turkey (gf)
Serves 8-10 • \$200

Braised Beef Short Ribs served with red wine reduction (gf)
Serves 4-6 • \$125

Wild Salmon with Preserved Lemon and Fresh Herbs (gf)
Serves 4-6 • \$72

Vegetarian Shepherds Pie, Mashed Potato, Lentils, Veggies
(vegan optional, gf) Serves 2-4 • \$39

accompaniments

Mashed Yukon Gold Potatoes (gf)- Serves 4-6 \$18

Smashed Sweet Potato Casserole with Crispy Oat Topping
(gf)- Serves 4-6 \$24

Vegan sweet potato casserole with toasted pecan topping
(v,gf)- Serves 4-6 \$26

Roasted Maple Dijon Brussels Sprouts (v,gf)- Serves 4-6 \$28

French Green Beans with garlic (v,gf)-Serves 4-6 \$32

Green bean casserole with crispy shallots- Serves 4-6 \$29

Roasted Cauliflower with Dates, Almonds, Cilantro and Smoked
Paprika Vinaigrette (v,gf)- Serves 4-6 \$36

Roasted Rosemary Fingerling Potatoes (v,gf)-Serves 4-6 \$19

Cauliflower Casserole with Cheddar (gf)- Serves 4-6 \$22

Crispy Traditional Stuffing- Serves 4-6 \$18

Turkey Gravy 16 oz pint serves 4 \$8

Cranberry Cherry Sauce 16 oz pint serves 4-6 \$14

desserts

All pies can be made GF

Pumpkin Pie with Walnut Streusel Topping \$34

Apple Pie Double Crust 9 inch- serves 6-8 \$32

Apple Pie with Brown Butter Crumb Topping
9 inch- serves 6-8 \$34

Pecan Pie with Espresso Soaked Dates
9 inch- serves 6-8 \$40

Vegan Pumpkin Cheesecake sweetened with Agave,
Dates (gf,v) 6 ounce cups \$6.50

Whipped Cream 16 oz pint- serves 4-6 \$8

Pumpkin Cupcakes with Cream Cheese Frosting-
1/2 dozen \$22

Cinnamon Toffee Chocolate Chip Blondies (gf,v)
1/2 dozen \$27

Tahini Brownies (gf,df) 1/2 dozen \$27