

C O A S T  
K I T C H E N



## THANKSGIVING 3- COURSE DINNER

Thursday, November 25, 2021

### STARTER

*Choice of:*

#### ROASTED MUSHROOM SOUP

Onion Confit, Gruyere Crouton, Chive Oil

#### ENDIVE SALAD

Arugula, Laura Chenel Goat Cheese, Apple, Smoked Bacon Vinaigrette

#### WARM LOCAL OYSTERS

Squash Cream, Parmesan, Bread Crumb

### ENTRÉE

*Choice of:*

#### WILLIE BIRD TURKEY

Roasted Breast, Confit Leg, Sweet Potato Puree, Cranberry-Ginger Chutney

#### HOUSEMADE BELLWETHER FARMS RICOTTA RAVIOLIS

Butternut Squash, Local Mushrooms, Parmesan, Sage

#### BRAISED BEEF SHORT RIB

White Cheddar Polenta, Pickled Red Cabbage, Crispy Brussel Sprouts, Pepper Mignonette Glaze

#### CALIFORNIA HALIBUT

Cannellini Beans, Baby Carrots, Swiss Chard, Vegetable Brodo

### SIDES

*Family Style:*

#### MASHED POTATOES

Roasted Turkey Gravy

#### GREEN BEANS

Toasted Almonds, Garlic Confit

#### CORNBREAD STUFFING

Fall Herbs

### DESSERT

#### DUO OF TRADITIONAL DESSERTS

Pumpkin Spiced Cheesecake, Pecan Pear Tart

\$70 per person

\$30 for children 12 and under

Consuming raw or undercooked items can increase your risk of foodborne illness.

**MENU AND PRICES SUBJECT TO CHANGE DUE TO AVAILABILITY**