

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



THANKSGIVING MENU

Thursday, November 22, 2018

STARTER

Choice of:

SHRIMP BISQUE
cilantro dust, jalapeno oil
SQUASH SALAD
baby greens, raisins, goat cheese
ROASTED TOMALES BAY OYSTERS
butternut squash beurre blanc, toasted pumpkin seeds

ENTRÉE

Choice of:

HERITAGE TURKEY ROULADE
wild rice stuffing, rosemary root vegetables, pickled ginger cranberry compote
HOUSE MADE TAGLIATELLE
sage-almond pesto, delicata squash, cranberries, winter greens, parmesan
CALIFORNIA WHITE BASS
smoked tomato butter, grilled scallions, basil oil
BRAISED BEEF SHORT RIBS
cauliflower puree, chimichurri, squash gremolata

SIDES

Served Family Style For The Table

BRUSSELS SPROUTS with bacon vinaigrette
PARMESAN MASHED POTATOES
BROWN BUTTER SWEET POTATOES with pecans & bourbon cream
ROSEMARY TURKEY GRAVY

DESSERT

Choice of:

SPICED CRÈME BRULEE
candied ginger, spiced ginger cookie
PUMPKIN CHEESECAKE
served in a jar, candied pumpkin seeds, mascarpone whip cream
CHOCOLATE HAZELNUT MOUSSE BAR
gianduja, raspberry gel, hazelnut crumble

\$65 per person

\$25 for children 12 and under