

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



THANKSGIVING DINNER

Thursday, November 26, 2020

STARTER

Choice of:

OZ FARM BUTTERNUT SQUASH SOUP

Coconut Milk, Pecans, Fried Sage

GRILLED BROCCOLINI & BURATTA SALAD

Arugula, Apple Cider Vinaigrette

LOCAL ROCK COD QUENELLES

Shellfish Cream, Spinach

ENTRÉE

Choice of:

HERITAGE TURKEY ROULADE

Local Mushroom-Cornbread Stuffing, Sweet Potato Puree, Cranberry Orange Chutney

POTATO GNOCCHI

Grilled Kale Pesto, Butternut Squash, Crispy Parmesan

CABERNET BRAISED BEEF SHORT RIB

Pumpkin Polenta, Ciopolini Onions, Romanesco, Pumpkin Seed Gremolata

PACIFIC HALIBUT

Tasso Broth, Carrot Puree, Baby Turnips, Quinoa

SIDES

Family Style:

MASHED POTATOES

Roasted Turkey Gravy

GREEN BEANS

Toasted Almonds, Bacon Vinaigrette

CRISPY BRUSSELS SPROUTS

Cranberry Gastrique

DESSERT

TRIO OF TRADITIONAL DESSERTS

Pumpkin Spiced Cheesecake, Pecan Pie Tart, Local Apple Tarte Tatin

\$75 per person

\$30 for children 12 and under

OPTIONAL WINE PAIRING

\$50 per person

1st Course

J, Brut Rose or **Groom**, Sauvignon Blanc

2nd Course

Croix "Narrow Gauge", Pinot Noir or **A. Rafanelli**, Cabernet

3rd Course

Taylor Fladgate, 10 Year Porto