



Thanksgiving Dinner 2010

First Course

Mizuna Salad

Roasted Beets, Shinseiki Asian Pears, Yuzu Dressing

Or

Roasted Butternut Squash Soup

Cumin Scented Puy Lentils

Second Course

Grilled Jumbo Shrimp

Thai Red Curry Linguini, Thai Basil, Crisp Vermicelli

Or

Pan Fried Pacific Black Cod

Parsnip Puree, Wilted Spinach, Braised Salsify, Forbidden Rice

Third Course

Slow Roasted Turkey Breast

*Whipped Potatoes, Glazed Baby Carrots and Onions, Turkey Confit and
Cranberry Stuffing*

Or

Braised "Brandt" All Natural Beef Short Ribs

Leek Etupee, Roasted Root Vegetables, Zinfandel Jus

Dessert

Sweet Potato Tart

Sage Ice Cream, Sweet Cream, Quince

Or

Selection of Artisan California Cheese

\$95 per person

Sommelier Selected Wine Pairings \$55