



THANKSGIVING 2022 | A LA CARTE

FIRST COURSE

- 21 **HEIRLOOM CHICORIES**
ver jus, grapes, aged gouda
- 20 **LITTLE GEM LETTUCES**
cucumber, crunchy seeds, yogurt dressing
- 20 **CAULIFLOWER FLATBREAD**
butternut hummus, roasted delicata, pickled chanterelle,
toasted pepitas
- 19 **BEEF TARTARE**
with salt and pepper cracker

MAINS

- 28 **ELECTRIC LEMON BURGER**
avocado, cheddar, dijon aioli
- 30 **LEMON PAPPARDELLE**
shrimp, mascarpone, lemon
- 43 **POACHED HALIBUT**
with braised leeks and root vegetable nage
- 32 **MIXED GRAIN RISOTTO**
with mushrooms

DESSERT

- 16 **PUMPKIN PIE**
- 16 **APPLE PIE**