

# Thanksgiving Dinner

---

## First Course

Butter Lettuce Wedge - chopped egg, crispy bacon, crumbled oregon blue, avocado vinaigrette

Parsnip Soup - shaved heirloom apple, truffle, toasted hazelnuts

Fromage Dumplings - dungeness crab, grapefruit, radicchio

Roasted Delicata Salad - labneh, frisee, pistachio dukkah, pomegranate

Mixed Lettuces - shaved fennel, poached pear, marcona almonds

## Second Course

Honey Roasted Turkey - confit leg, cornbread stuffing, potato puree, sage gravy

Grilled Pork Tenderloin - braised belly, swiss chard, roasted fennel, pickled apple

12oz New York Pave - wild mushroom, fingerling potatoes, garlic spinach, smoked gorgonzola

Columbia River Steelhead - smoked onion saubise, wild rice, turnips, pickled red onion

Housemade Cavatelli - fontina fondue, roasted cauliflower, grilled kale, garlic bread crumbs

## Sides For The Table

Potato Puree - chive butter

Cornbread Stuffing - sage, parsley

Grilled Carrots - candied walnuts, oregano

Roasted Brussels Sprouts - bacon, caramelized onions, pickled mustard seeds

## Desserts

Maple Bourbon Pumpkin Pie - chantilly cream

Butterscotch Pudding - candied pecans

Chocolate Torte - port poached pear

Walnut Apple Galette - cinnamon ice cream