

# Thanksgiving Menu

NOVEMBER 23rd | 2017  
3 COURSE MENU - \$95++ PER PERSON  
11:30am - 11:00pm

*choice of one item per course*

## **BUTTERNUT SQUASH BISQUE**

cranberry apple compote | spice roasted pepitas  
meyer lemon infused crème fraîche

## **ROASTED PEAR AND ARUGULA SALAD**

crispy prosciutto shards | shaved parmesan reggiano  
aged white balsamic emulsion

## **PUMPKIN FORMAGGI TORTELLINI**

roasted pine nuts | basil pesto | brown butter sage nage

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## **"SISKIYOU COUNTY" BEEF SHORT RIB**

36 hour cocoa nib braised short ribs  
roasted cauliflower quinoa | pickled shimeji mushrooms

## **OVEN FIRED "DIESTEL" RANCH TURKEY**

smoked bacon & sage pain perdu | butter mash  
bourbon jus | cranberry jus

## **"LAURA CHENEL" GOAT CHEESE AND HAZELNUT PAPPARDELLE**

gaeta olives | jalapeños | chanterelles

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## **PUMPKIN TORTE**

spiced pecan cake | pumpkin mousse  
vanilla bean | pecan jam

## **APPLE PIE**

caramelized gala apples | whipped cream semi-freddo  
apple chip | sable dough

## **CHOCOLATE SWEET POTATO**

burnt brown sugar marshmallow | chocolate crémeux  
sweet potato cake | sweet potato purée

*please note a service charge of 18% will be added automatically*

THE Blvd