



Hog Island Oysters
*chilled on the half
shell*
\$18 Six
\$30. Dozen

Happy Thanksgiving!

November 22, 2018

MENU

For the table

BOILED VIRGINIA GOOBERS
ZATARAINS SPICED PEANUTS

WARM POT OF ROSEMARY – ONION BREAD
SWEET CULTURED BUTTER

HOUSEMADE PICKLES

SPARKLING CRANBERRY COCKTAIL

1st Course

SPICY DUNGENESS CRAB – PUMPKIN CHOWDER
HOUSEMADE BUTTERMILK BISCUIT

HOUSE SMOKED MC FARLAND SPRINGS STEELHEAD TROUT
CURLY RED LEAF LETTUCE, FUJI APPLES, CRANBERRIES
CREAMY MUSTARD DRESSING
HAFNER ESTATE CHARDONNAY, ALEXANDER ESTATE 2016

Entree

OUR FARM RAISED ROASTED HERITAGE BREED TURKEY
FARM SAUSAGE - LEEK STUFFING, MASHED POTATOES
GIBLET GRAVY, CRANBERRY – CITRUS RELISH

WOOD FIRED WILD GULF RED SNAPPER
ESTHERMAE'S MIRLITON – SEAFOOD DRESSING

WILD MUSHROOM – FINGERLING POTATO POT PIE
ROOT VEGETABLES, HAND MADE PUFF PASTRY, HERB SALAD
BEDROCK WINE CO. EVANGELHO VINEYARD HERITAGE, CONTRA COSTA 2017

Dessert

STICKY CRANBERRY SPICE CAKE
MAPLE WHIPPED CREAM
FARMHOUSE PUMPKIN MERINGUE PIE
CRUMBLE TOP FOUR APPLE PIE VANILLA BEAN ICE CREAM
SATSUMAS, TOASTED WALNUTS AND POMEGRANATE

Four course menu \$70. per person
\$105. with wine
Children under 12 – 2 courses: \$25.

*20% SERVICE CHARGE WILL BE ADDED TO YOUR CHECK –
THIS ALLOWS US TO SP YOUR MONEY TO OUR SERVERS,
COOKS AND FARMERS THAT MAKE YOUR MEAL POSSIBLE*
NO FURTHER TIP IS NECESSARY