

T. Cook's

Happy Thanksgiving

STARTERS

choice of

Fall Vegetable Salad

chopped romaine | haricot vert | radish | broccolini | kale | oregano vinaigrette

Honey Roasted Butternut Squash Soup

pomegranate crème fraiche | candied pecan

Pan Seared Maine Diver Scallops*

sherry braised smoked bacon | cinderella pumpkin | brussel sprouts

Pickled Golden Beets

humbolt fog goat cheese | cranberry pistachio pesto | fig crostini

Wild Arugula & Pear Salad

salted pepitas | grated parmesan | golden balsamic vinaigrette

ENTREES

choice of

Roasted Free Range Diestel Turkey*

focaccia stuffing | whipped potatoes | cranberry sauce | baby heirloom carrots

Baja Striped Bass*

heirloom pepper succotash | crispy quinoa | sauce vierge

Goat Cheese and Ricotta Ravioli

sautéed tuscan kale | squash | cipollini onion

BBQ Duck Breast*

black mission figs | braised bok choy | yam puree | port gastrique

Coffee Rubbed Grass Fed Bison Tenderloin*

baby turnips | asparagus | parsnip puree | pomegranate demi glace

DESSERTS

choice of

Spiced Pumpkin Pie

mascarpone whipped cream | ginger snap crumble

Cream Cheese Brulee

graham cracker granola | macerated strawberries

Salted Caramel Apple Pie

crème fraiche ice cream | toasted oat crust

Adults \$95 ++ | Children ages 6 to 12 \$32++

Compliments of Executive Chef Todd Allison and Team

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Menu items are subject to change without notice.