

# the greenhouse

## HAPPY THANKSGIVING

\$155 per adult | \$65 per child (12 and under)

### FOR THE TABLE

#### House-Made Biscuits

Chives Parmesan Cheese, Plain Sour Cream, Sun-Dried Tomatoes

### APPETIZERS

#### French Onion Soup

Caramelized Onion, Beef Consommé, Baquette Gratinée, Black Truffle

#### Belgium Endive

Trevian Radicchio, Baby Arugula Salad, Bosc Pear  
Farmstead Point Reyes Blue cheese, Candied Pecan, Fig Vin Cotto

#### Apulia Burrata

Earth & Eats Roasted Baby Beets, Avocado Sesame Tuile, Balsamic

### ENTRÉES

#### Roasted Black Heritage Turkey

Chestnut Sage Stuffing, Haricot Vert, Maple Sweet Potato Cake  
Housemade Bourbon Gravy, Cranberry Relish

#### Seared Ora King Salmon

Butternut Squash Crema, Wild Rice, Brussel Sprout, Pomegranate Reduction

#### Braised Barolo Wine Creekstone Farm Beef Short Rib

Heirloom Baby Carrots, Polenta, King Trumpet Mushrooms

#### Amalfi Coast Ricotta Cheese Gnocchi

Forest Mushroom, Cream Parmigiano Reggiano, Truffle Oil

### DESSERTS

#### Red Kuri Pumpkin Pie

Maple Bourbon Mascarpone Cream, Orange Caramel Apple, Gingerbread

#### Lemon Meringue Cranberry Cheesecake

Tahitian Vanilla Cream Cheese, Lemon Graham Cracker, Five-Spices Cranberry Sauce

#### Black Mission Fig Strawberry Panna Cotta

Strawberry Chutney, Opalis Vanilla Crèmeux, Olive Oil Cake, Sicilian Pistachio

*Vegetarian Options Will Be Made Available*

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

\*\*\*For Your Convenience a Suggested 20% Gratuity Will Be Added to All Parties of 6 or More.

