RIPPLE & ROOTS

Thanksgiving Menu

FAMILY-STYLE MENU
PRIVATE DINING ROOM EXPERIENCE
NOVEMBER 26, 2026
11AM-3PM | 5PM-9PM

STARTER

Crispy Roasted Brussels Sprouts
Maple-Ancho Glaze, Pomegranate Seeds & Citrus Zest.

Harvest Radicchio & Arugula Salad
Roasted Heirloom Beets, Whipped Queso Fresco, Blood Orange Segments, Roasted Pepitas & Blood Orange-Mezcal Vinaigrette.

MAIN COURSE

Tender Adobo-Roasted Turkey Breast
Roasted Garlic, Ancho Turkey Jus & Fresh Seasonal Herbs

TRADITIONAL & SEASONAL SIDES

Yukon Gold Potato Purée
Creamy Yukon Gold Potatoes, Roasted Garlic & Chives.

Jalapeño Cornbread Stuffing
House-Made Cornbread, Roasted Jalapeños, Celery, Sweet Onions & Fresh Sage.

Haricots Verts
Brown Butter, Crispy Shallots & Roasted Almonds.

Herb-Roasted Local Mushrooms
Seasonal Mushrooms, Roasted Garlic & Fresh Herb Butter.

Agave-Glazed Rainbow Carrots
Roasted Rainbow Carrots, Agave Glaze, Orange Zest & Roasted Pepitas.

DESSERT

Texas Pecan & Cajeta Cheesecake
Vanilla Bean Cheesecake, Brown Butter Cracker Crust, Roasted Texas Pecan Praline, Silky Mexican Cajeta & Whipped Crème Fraîche.

OPTIONAL WINE ACCOMPANIMENT | $36

Cune Cava Brut • Spain
Lange Pinot Noir • Willamette Valley, Oregon
Taylor's Fine White Port • Porto, Portugal

GOOD FOOD BRINGS PEOPLE TOGETHER