



**HAPPY
THANKSGIVING**

3-Course Menu / \$95 per person

SHARE

Creamer Potato Cakes 15
truffle dip, snipped chives,
cracked pepper

**Whipped Ricotta and
Marinated Mushrooms 17**
rosemary, aleppo pepper,
confit garlic, grilled olive
bread, thyme

Bone Marrow* 19
mushrooms,
madeira, parsley,
grilled sourdough
baguette

Grilled Baby Lamb Chops* 17
sweet onion-chorizo-potato
hash, smoked paprika

Hamachi Crudo* 20
citrus ginger jus,
hibiscus chili oil, black salt,
shaved ninja radish,
finger lime caviar,
micro thai basil, cilantro

Pan Seared Scallops* 25
lemon fava bean puree,
pancetta lardons, pickled
fennel, shaved baby red beets,
fennel frond gremolata,
truffle sage oil

STARTERS

Parsnip and Sweet Potato Soup
honeycomb tuile,
pumpkin seed oil, bee pollen,
micro herbs

Fig Salad
marinated figs, mixed greens,
radicchio, pine nuts,
fromage blanc,
honey lavender vinaigrette

**Caramelized Pear and
Goat Cheese Mousse Salad**
endive, watercress, parsley,
bulls blood, toasted pistachios,
pickled carrot, extra virgin olive oil,
aged balsamic, maldon salt

Apple and Humboldt Fog Salad
arugula, frisee, roasted grapes,
candied marcona almonds,
cider vinaigrette

WATERTABLE Wedge*
bleu cheese crème fraîche, lardons,
candied walnuts, herb marinated tomato,
pickled red onion,
house-made green goddess dressing

ENTRÉES

6oz Petite Filet*
chive mashed potatoes, asparagus,
toasted hazelnut gremolata,
crispy prosciutto

House Brined Turkey Breast*
sour cream mashed potatoes,
herb butter roasted vegetables,
cranberry sauce, cornbread
stuffing, brown gravy

Pan Seared Duck Breast*
celery root purée, confit cipollini,
black garlic puree, mushrooms,
pomegranate reduction,
nasturtium leaves

8oz Prime New York*
chive mashed potatoes, asparagus,
toasted hazelnut gremolata,
crispy prosciutto

6oz Chilean Sea Bass*
chive mashed potatoes,
rutabaga, rainbow carrots, parsnips,
cinnamon apple glaze,
pomegranate seeds

Mushrooms and Cauliflower
cauliflower purée, sautéed greens,
braised mushrooms, mushroom and port
reduction, cauliflower gremolata,
crispy harissa tempeh

ADD ONS

**Organic Chive
Mashed Potatoes 10**
garlic, sour cream

Grilled Asparagus* 12
toasted hazelnut
gremolata,
crispy prosciutto

**Rutabaga, Rainbow Carrots,
Parsnips 12**
orange cinnamon glaze,
rosemary, pomegranate seeds

Roasted Butternut Squash 12
apple and cranberries, sugar
pecans, spiced yogurt, maple
balsamic vinaigrette, thyme

Charred Broccolini 12
roasted piquillo and miso
vinaigrette, confit lemon,
chili flakes

**Sea Salt and Cracked Black
Pepper House Cut Fries 10**
jalapeño dipping sauce

*The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, but especially the elderly, young children under four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. A gratuity of 20% will be added to parties of 6 or more. Please let us know if you'd like this adjusted or removed.