



SHARE

Creamer Potato Cakes 17
truffle dip, snipped chives,
cracked pepper

**Whipped Ricotta and
Marinated Mushrooms 18**
rosemary, aleppo pepper,
confit garlic, grilled olive
bread, thyme

Bone Marrow* 20
mushrooms,
madeira, parsley,
grilled sourdough
baguette

Grilled Baby Lamb Chops* 20
sweet onion-chorizo-potato
hash, smoked paprika

Hamachi Crudo* 22
apricot jam, radish, jalapeño,
pickled red onion, smoked
maldon salt, cilantro

Pan Seared Scallops* 25
carrot puree, confit pork belly,
pomegranate reduction,
pickled mushrooms,
micro greens

STARTERS

Butternut Squash Soup
miso, smoked paprika,
lavender coconut cream

**Grapefruit and
Kumquat Salad**
mixed greens, goat cheese,
pickled golden raisins,
brazil nuts, candied kumquats,
grapefruit vinaigrette, cilantro

Pear Salad
arugula, frisée, roquefort stilton,
dried cranberries,
candied spiced pecans,
pear vinaigrette

Apple and Green Tomato Salad
tuscan baby kale, radicchio,
pickled green tomatoes,
harissa spiced chickpeas, feta,
spiced apple vinaigrette

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

**HAPPY
THANKSGIVING**

3-Course Menu / \$95 per person

ENTRÉES

6oz Prime 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

6oz Elk Loin*
cauliflower puree,
coffee fig bourbon sauce,
sautéed mushrooms, thyme

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

6oz Chilean Sea Bass*
chive mashed potatoes,
green beans,
pearl onion agrodolce,
white wine butter sauce

Tofu, Fennel and Squash
port marinated tofu, kale, arame,
grilled fennel, squash hummus,
fennel vinaigrette, fresno oil,
pickled celery root

ADD ONS

**Organic Chive
Mashed Potatoes 14**
garlic, sour cream

Fried Brussels Sprouts 15
dill gremolata

Grilled Asparagus* 14
toasted hazelnut gremolata,
crispy prosciutto

Green Beans 14
pearl onion agrodolce

Mushrooms 15
garlic, shallot, thyme,
vermouth

**Sea Salt and Cracked Black
Pepper House Cut Fries 11**
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.