

# THANKSGIVING

## THREE COURSE DINNER

{ **SELECT:** 1 starter, 1 entree, 1 dessert / 75  
{ **WINE PAIRINGS:** available for / 38

## STARTERS

**Baja Scallop Ceviche**, passionfruit, celtuce, Chino Farms radish, sweet potato, puffed sorghum

**Tai Snapper Crudo**, Asian pear tepache, crispy ginger, cashew ajo blanco, jalapeño, radish

**"Fish Tacos"**, yellowfin tuna, California avocado, corn nuts

**Beef Carpaccio**, pastrami XO vinaigrette, turnip kimchi, scallion aioli, puffed rice

**Warm Frisee Salad**, crispy duck, caramelized shallots, poached egg, potato skin *(Vegetarian/Ask Vegan)*

**Kabocha Squash Salad**, persimmon, pomegranate, toasted squash seed tahini, nut crumble, Mimolette cheese *(Vegetarian/Ask Vegan)*

**Chino Farms Lettuces**, escarole, hoja santa Caesar dressing, Parmesan, bottarga, sourdough *(Ask Vegetarian/Ask Vegan)*

**Baja Scallop and Shrimp Sausage Toast**, Chino Farms sweet potato, vadouvan curry, egg vinaigrette, frisée

**Minestrone**, Chino Farms vegetables, pesto tortellini *(Vegetarian/Ask Vegan)*

**Squid Ink Rigatoni**, bouillabaisse, uni butter, rouille, fennel pollen gremolata

**Grilled Octopus**, Skordalia, beets, celery, olive

**Wayfarer Artisanal Bread**, house-made spreads

+3 per person



A **4% surcharge** will be added to each bill to help cover increasing operations and labor costs

# ENTRÉES

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**Local Yellowtail**, cauliflower, braised fennel, crispy sunchoke, pistachio vinaigrette

**Local Swordfish**, braised red cabbage, salsify, chanterelle mushrooms, brown butter

**Roasted Chino Farms Vegetables**, summer pepper relish, benne seed vegetable demi-glace  
*(Vegetarian/Ask Vegan)*

**Chino Farms Corn Lasagna**, huitlacoche, tomato, maitake mushrooms, basil *(Vegetarian)*

**Niman Ranch Roasted Pork Chop**, onion soubise, marinated beets, pickled onion rings, molasses-apple jus

**Free Range Diestel Turkey Breast**, leg confit, mushroom stuffing, butternut squash, potato puree, cranberry, gravy

## *Additional entrées available at a supplemental charge*

**Seared Scallops**, sweet potato, beech mushrooms, Chino Farms greens, hominy, spicy dried scallop broth **+4**

**Maine Lobster**, honeynut squash, lobster mushrooms, wilted Chino Farms greens, squash seed granola, spicy lobster bisque **+14**

**Beef Tenderloin**, fingerling potatoes, roasted carrot, sautéed spinach, bordelaise **+15**

# DESSERTS

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**Chamomile-Citrus Pound Cake**, olive oil ice cream, toasted honey marshmallow, crème fraîche

**Peanut Butter Sundae**, chocolate milk foam, peanut butter cookie, peanut ribbon ice cream, fudge, toasted white chocolate

**Carrot Cake Bread Pudding**, guajillo chili, grilled carrots, pomegranate, rice milk, sherbet, puffed rice

**Warm Chocolate Tart**, bourbon caramel, salted maple whippedd crèmef raïche, espresso dulce de leche ice cream, maple pecans

**Pumpkin & Chocolate Silk Pie**, graham cracker crust, brown butter, vanilla bean ice cream, roasted pepitas, chantilly

Menu items subject to change and availability

Dietary restrictions happily accommodated upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses.