

THANKSGIVING

THREE COURSE DINNER **SELECT:** 1 starter, 1 entree, 1 dessert / 75

STARTERS

Octopus, white bean, celery root, shaved fennel-apple salad, chorizo

Little Gem Salad, endive, dates, blue cheese, toasted walnut, sherry vinaigrette *(Vegetarian/Ask Vegan)*

Classic Caesar Salad, garlic croutons, shaved parmesan *(Vegetarian)*

George's Famous Soup, smoked chicken, broccoli, black beans

Seasonal Fish Ceviche, lime, avocado, pico de gallo, cucumber, seasoned tortilla chips

ENTRÉES

Free Range Diestel Turkey Breast, leg confit, mushroom stuffing, swiss chard casserole, butternut squash with crispy grains, potato puree, cranberry sauce, gravy

Prime Rib, creamed spinach, crispy fingerling potatoes, horseradish sauce, jus

Grilled Salmon, farro, portobello mushroom, braised leek, Asian pear-almond salad, mushroom-soy vinaigrette

Indian Red Lentils Dal, warm spices, yogurt, ginger marinated cherry tomatoes, herb salad *(Vegetarian/Ask Vegan)*

Lamb Shank, sweet potato puree, mint marinated feta, Anaheim chile, sweet and sour golden raisins

DESSERTS

Warm Chocolate Cake, cider poached apples, vanilla ice cream

Pumpkin Custard Pie, whipped creme fraiche, caramel sauce

Brown Butter Bourbon Pecan Pie, vanilla chantilly, eggnog anglaise



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

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