

OPENAIRE

THANKSGIVING

THANKSGIVING MENU 11.25.21

\$85 PER PERSON | (+\$30 WITH WINE PAIRING)
CHILDREN \$35

TAX & GRATUITY NOT INCLUDED

COURSE ONE | CHOICE OF

FALL LETTUCE SALAD, PEAR, SPICED WALNUT, ZAAATAR, SMOKED CHEDDAR
TRADITIONAL PUMPKIN SOUP, CHESTNUT, CELERIAC, APPLES, SMOKED BACON
MAINE DIVER SCALLOP, MOUNTAIN CAVIAR, SERRANO, POMEGRANATE, WINTER CITRUS
FARRO RISOTTO, BUTTERNUT SQUASH, SPICED PEPITA, PECORINO, SAGE

COURSE TWO | CHOICE OF

HERB ROASTED FREE RANGE TURKEY, MUSHROOM APPLE STUFFING, POMEGRANATE GRAVY
WHOLE ROASTED DRY AGED PRIME RIB, HORSERADISH CREAM, AU JUS
SLOW COOKED KING SALMON, DELICATA SQUASH, LENTIL, BLOOMSDALE SPINACH, MUSHROOM
PORTABELLA MUSHROOM, RATATOUILLE, QUINOA, ARUGULA, PUFFED RICE

SIDES SERVED FAMILY STYLE

BAKED YAMS, PECAN PRALINE
WHIPPED POTATOES, CULTURED BUTTER, SEA SALT
SZECHUAN GREEN BEANS, CRISPY SHALLOT, BLACK SESAME
CRANBERRY DRESSING

DESSERT | CHOICE OF

SPICED PUMPKIN CHEESECAKE, SAUCE "TERRE ET MER"
MOM'S APPLE PIE, CRÈME ANGLAISE, CINNAMON CIDER ICE CREAM
CRUNCH CHOCOLATE CAKE, CARAMEL, DULCE DE LECHE ICE CREAM

CHEF PARTNER JOSIAH CITRIN — EXECUTIVE CHEF KEVIN LEE

*ITEMS MAY BE SERVED RAW OR UNDERCOOKED AND/OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. 5% CHARGE IS ADDED TO PROVIDE HEALTH INSURANCE BENEFITS FOR OUR EMPLOYEES, THIS CHARGE MAY BE REMOVED UPON REQUEST.