



Thanksgiving Menu

MAKE A RESERVATION

Executive Chef, Nick Paller

adults \$79++ | children under 12 \$30++

appetizer

choice of

Autumn Squash Soup

pumpkin seed oil, crème fraiche, pepitas

Heirloom Beet Salad

grapefruit, goat cheese, cocoa crumble

Maddy's Caesar

baby gem lettuce, radish, pecorino,
za'atar croutons

Baked Brie

puff pastry, cranberry chutney, sage

Pumpkin Arancini

black truffle, parmesan cheese

Shrimp Cocktail

horseradish, charred lemon
+ \$7 enhancement

entree

choice of

Herb Roasted Turkey

sausage stuffing, mashed potato, brussels sprouts,
traditional giblet gravy, cranberry sauce

Felina Homestyle Lasagna

Hearth Roasted Salmon

charred scallion vinaigrette, pea shoots,
heirloom baby carrots vin blanc

Braised Short Rib

Root vegetables, sweet potato puree, crispy shallots

Roasted Cauliflower

coconut yogurt, quinoa, kale

Cowboy Ribeye

maitre d' butter, chimichurri
+ \$15 enhancement

dessert

choice of

Sweet Potato Bread Pudding

candied pecans, toasted marshmallows

Pumpkin Cheesecake

cranberries, gingersnap crumble

Honey Crisp Apple Tarte Tatin

salted caramel, vanilla ice cream

Chocolate Pot d' Creme

graham cracker, whipped cream