

THANKSGIVING PRIX FIXE

Thursday · November 25, 2021 · 5-9pm
\$65 per person | \$95 per person including wine

FIRST

WINE: CA 'BOLANI PINOT GRIGIO
choice of one:

HEARTS OF ROMAINE
parmesan dressing · herbed croutons

5 SPICED-ROASTED BUTTERNUT SQUASH BISQUE
roasted pepitas

ROASTED BEET SALAD
baby arugula · pomegranate arils · orange · feta cheese · raspberry-walnut vinaigrette

INTERMIZZO

CRANBERRY-PROSECCO GRANITA

MAIN EVENT

WINE: CHALK HILL CHARDONNAY OR KINGS RIDGE PINOT NOIR
choice of one:

SUCCULENT TURKEY BREAST
mushroom dressing · sweet potatoes · green beans amandine
garlic whipped potatoes · cranberry compote · herb gravy

PRIME RIB OF BEEF
au gratin potatoes · asparagus · creamed horseradish · thyme scented au jus

PORCINI-DUSTED SALMON
roasted marbled potatoes · steamed asparagus · smoked bacon-dijon sauce

BUTTERNUT SQUASH RAVIOLIS
soft pasta pillows filled with roasted butternut squash · broccoli · pecan-maple sauce

SWEET CONCLUSION

WINE: PORT
choice of one:

TRADITIONAL PUMPKIN PIE
cinnamon whipped cream · rum anglaise

CHOCOLATE TORTE
raspberry coulis

CRANBERRY PANNA COTTA
sweet balsamic

Tides

WATERFRONT KITCHEN

RESERVATIONS ARE RECOMMENDED.
PLEASE CALL (831) 394-3321 EXT 482 OR (831) 899-4544.