

thanksgiving menu

\$55 per person

starters (choice of one)

butternut squash soup
five spice, sour cream

scott's calamari

lemon, garlic, shallots, butter or provençale style

organic beet salad
soledad goat cheese, white balsamic

romaine heart caesar salad
shaved grana, baked crouton, anchovy fillet

flatbread
soledad goat cheese, medjool dates, balsamic reduction

rock shrimp cakes
serrano emulsion, pati pan

entrees (choice of one)

homemade traditional turkey
cranberries, mashed potatoes, stuffing, cornbread

chilean sea bass
sake kasu, baby spinach, red pepper relish

slow roasted prime rib
creamed horseradish, fingerling potatoes

skuna bay salmon
crispy skin, roasted potatoes, squash,
preserved lemon oil

desserts (choice of one)

pumpkin cheesecake
nutmeg, ginger & all-spice

traditional apple cobbler
caramel sauce, maple whipped cream

cinnamon financier cake
granny smith apples, egg nog gelato

cheesecake stuffed beignets
fresh strawberries, sliced almonds,
caramel sauce, powdered sugar

crème brûlée
caramelized sugar, fresh berries

sides 9
(family style)

baked yams & marshmallows
scott's homemade fries
truffle mac-n-cheese
broccoli casserole
steamed asparagus
brussel sprouts with bacon
sautéed mushrooms

wine pairing 25
one glass of wine per course

kid's turkey plate 15
stuffing, mashed potatoes, gravy

executive chef - michael j. doctulero • chef de cuisine - porfirio gomez • pastry chef - javier romero