



Amuse Bouche

ONE MARKET RELISH PLATE

First Course

CHESTNUT SOUP

foie gras mousse, prosciutto

MARINATED BABY BEET SALAD

mache, frisée, chèvre, sherry vinaigrette

PUMPKIN & NANTUCKET BAY SCALLOP RISOTTO

pumpkin seeds, pumpkin seed oil

SPICE ROASTED PEAR SALAD

crater lake blue cheese, candied walnuts

Main Course

ROASTED WILLY BIRD TURKEY

corn bread-wild rice stuffing, "mirepoix" vegetables,
shallot-thyme gravy

PAN SEARED WILD COHO SALMON

potato puree, spinach, chanterelles,
smoked onion emulsion

SPIT-ROASTED KUROBUTA PORK LOIN

fuji apple, fennel, sweet potato hash, cider jus

Dessert

CARAMEL PECAN TART

Sharffenberger chocolate sauce, vanilla bean ice cream

TRIPLE LAYER PUMPKIN CAKE

maple cream cheese glaze, cranberry sorbet, spiced walnuts

SONOMA BAKED APPLE "CRISP"

apple cider jus, cinnamon sour cream ice cream

SIXTY-FIVE DOLLARS PER PERSON

TWENTY-NINE DOLLARS PER CHILD 10 AND UNDER

An 18% gratuity will be added to all parties of seven or more.

Menu items subject to change

Chef Mark Dommen - Pastry Chef Patti Dellamonica-Bauler