

THANKSGIVING DINNER

11.26.20

STARTERS Choose one

ORGANIC GREEN SALAD

Organic greens, cranberries, shredded carrots, hazelnuts, and a roasted shallot vinaigrette.

CHANTERELLE MUSHROOM BISQUE

Locally foraged chanterelle mushroom bisque with roasted mushrooms and chive crème fraîche.

DESSERT Choose one

CLASSIC PUMPKIN PIE

Vanilla bean whipped cream.

CHOCOLATE HEAVEN TART

Milk chocolate and mascarpone mousse, crushed toffee, and warm chocolate ganache in a chocolate shell.

ENTRÉES Choose one

Executive Chef Bryan Elam

HERB ROASTED TOM TURKEY

House-made cranberry sauce, traditional stuffing, whipped potatoes, gravy, and seasonal vegetables. 54

BEEF TOURNEDOS

Beef tenderloin medallions, seared and layered with bacon jam and triple cream cheese. Served with whipped potatoes and seasonal vegetables. 65

BAKED ALASKAN HALIBUT

Made with spiced pear butter, whipped potatoes, and seasonal vegetables. 59

We source our ingredients as much as possible from local and regional purveyors: Siri and Son Farms, Middleton Farms, Martinez Family Farm, Albeka Farms, West Union Farms, Jacobson Salt, Durant Olive Mill, Willapa Bay Oysters, Rogue Creamery, Sleepy Monk Coffee, and our very own Public Coast Farm.

A 15% gratuity will be added to all to-go orders. Split orders are an additional \$2.00. We request a single check. A 20% gratuity will be automatically added for parties of seven or more. Many items on this menu are available in a gluten free version; please ask your server. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

