

# HAPPY THANKSGIVING!

## *first course*

choose one

### **FARMER LETTUCES**

garnishes that reflect the season from our farmers

### **BROWN BUTTER RAVIOLI**

ravioli filled with roasted poblano and kale, brown butter, apple, chestnut, raisin, pickled onion, potlikker jus, winter squash puree

### **SMOKED PORK LUMPIA**

house made sweet n' sour sauce, umami aioli, fresh herbs

### **WINTER SQUASH SOUP**

roasted apples, caramelized pickled vegetables

## *second course*

each table will receive all family style sides with their second course: whipped potatoes, turkey gravy, sweet & sour carrots, brussels sprouts with pancetta & apple butter, herbed stuffing, cranberry sauce

### **YELLOWTAIL ROCKFISH MEUNIERE 55**

sauce made with brown butter, capers, and lemon that makes us all smile

### **HOUSEMADE PASTA 48**

squash seed crumble, farmer vegetables, aged parmesan

### **SLOW ROASTED PRIME RIB 65**

**add crab with béarnaise 18**

slow roasted with fresh snipped herbs served with jus and creamy horseradish

### **FREE-RANGE MIDWEST TURKEY 62**

Sage and brown sugar brines, then oven roasted with maître d'hotel butter

## **THANK YOU**

### **FRIENDS & FARMERS**

Edith & Thane Palmberg's Farm  
Deb & Jim Crum's Heirloom Farm  
Prairie Birthday Farm by Linda Heze  
Arrowhead Specialty Meats  
Yoli Tortilleria  
Salt Creek Farm  
Paradise Meat Locker  
Ibis Bakery  
Green Dirt Farm  
Coopers Missouri Honey  
Campo Lindo Farm  
Stirring Soil Farm  
Missing Ingredient  
Farm to Market Bread Co.  
City Bitty  
Thou Mayest Coffee  
McKaskle Family Farm  
Slice & Spice  
Hugo Tea Co.  
Liberty Fruit Co.  
Adam Jones

## *third course*

choose one

### **PUMPKIN PIE**

whipped cinnamon cream cheese topping

### **PECAN PIE**

smoked maple syrup, whipped cream

### **GRANNY SMITH APPLE PIE**

salted caramel streusel

**EXECUTIVE CHEF + DIRECTOR OF F&B JOE WEST**

**SOUS CHEF ADAM DAMAN**

**RESTAURANT MANAGER LUKE HOLSINGER**

**HEAD BARTENDER JOHN DEEMY**

