



THANKSGIVING TASTING DINNER: \$85

PRICE EXCLUDES TAX AND GRATUITY.
MENU SUBJECT TO CHANGE.

SAVOR A 4-COURSE DINNER AND TOAST TO THE HOLIDAY WITH OUR SMASHING PUMPKIN COCKTAIL OR WINE PAIRING ENHANCEMENT

TAHITIAN SQUASH SOUP, CHORIZO DUMPLING

DUCK TERRINE, RED WINE MEDJOL DATE CHUTNEY, WATERCRESS, CRISPY SHALLOTS

GRILLED RADICCHIO WEDGE SALAD, GOLDEN RAISIN,
CALLE VALDEON, CRISPY PANCETTA, WALNUT OIL

SWEET BREADS AND ROASTED RABBIT, SAGE, RICOTTA GNOCCHI, BROCCOLI RABE, PINE NUTS

SEA SCALLOPS, PURPLE KALE, ROASTED BEETS, CAPER BERRIES, FRIED CAPERS

STEAMED DOVER SOLE, BASMATI RISOTTO, CRISPY SMOKED SALMON, ASPARAGUS BROTH

PIEDMONTESE BEEF TENDERLOIN, MUSTARD SPÄTZLE,
SHAVED BRAISED FENNEL, PARSNIPS, SALSIFY CHIPS

ROASTED TURKEY BREAST WITH CHESTNUT APPLE STUFFING,
CRANBERRY SAUCE AND HERB GRAVY

BROWN BUTTER ALMOND CAKE, VANILLA MARINATED CITRUS,
LEMON CREAM, KUMQUAT MARMALADE

PEAR CRISP, LUXARDO CHERRIES, OATMEAL STREUSEL, ABSINTHE ICE CREAM

326 BROADWAY, SAN DIEGO, CA 92101 RESERVATIONS RECOMMENDED: 619-744-2077