



Carmel-by-the-Sea

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Thanksgiving Dinner
Menu

Butternut Squash Bisque

herb crème fraiche

or

Kale Salad

pink lady apples • hazel nuts

goat cheese • persimmon vinaigrette

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Roast Free-Range Turkey

cornbread & sage stuffing • natural pan gravy
cranberry-port chutney • butter-mash potatoes
fresh seasonal vegetables

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Pumpkin Mousse Cake

or

Pecan Pie

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Coffee & Tea Service

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\$59

Children 12 and under \$32

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CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGG
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

PLEASE HELP US CONSERVE WATER
SERVED ONLY ON REQUEST

Anton & Michel

Starters

Wild Mushroom Risotto 20

basil pesto, parmesan

Steak Tartare 22

buttered toast, grana padano cheese

Crab Cakes 21

pineapple-coconut arugula salad, wild berry vinaigrette

Oysters Rockefeller 32

½ dozen oysters cooked in the shell, with delicately seasoned spinach, topped with sauce mornay and breadcrumbs

Heirloom Tomato & Grilled Halloumi 18

balsamic glaze, extra virgin olive oil

Soups & Salads

Butternut Squash Bisque 11

French Onion Soup 13

Chilled Iceberg Wedge 14

gorgonzola, peppered bacon bits, creamy artichoke dressing

Roasted Red & Golden Beets 15

candied walnuts, feta, champagne vinaigrette

Hearts of Romaine 15

white anchovy, grana Padano cheese, croutons, caesar dressing

Prime Plates

Maple Leaf Duck Breast 42

grilled asparagus, roasted peppers, sweet potato mash, sundried cherry sauce

Pan Seared Steelhead Trout 38

guanciale, white bean cassoulet, castelvetro olives, pickled onions

Seafood Fricassée 42

grilled shrimp and scallops, smoked salmon ravioli, asparagus-mushroom cream sauce, chipotle pesto

Rack of Lamb 55

citrus-port sauce, oven-roasted vegetables, bacon-leek potato gratin

American Kobe Beef Short Ribs 49

wild mushrooms, cipollini onions, horseradish mash

Black Angus Filet Mignon 53

wild mushrooms, pancetta, cabernet reduction, sautéed spinach, roasted fingerling potatoes