



## *Starters*

Wild Mushroom Risotto 22

*basil pesto, parmesan*

Steak Tartare 22

*chopped beef tenderloin, capers, cornichons, shallots, herbs,  
grana padano cheese, buttered baguette*

Oysters Rockefeller 32

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

Heirloom Tomato & Grilled Halloumi 20

*balsamic glaze, extra virgin olive oil*

## *Soups & Salads*

Butternut Squash Bisque 12

French Onion Soup 15

Chilled Iceberg Wedge 14

*gorgonzola, peppered bacon bits, creamy artichoke dressing*

Roasted Red & Golden Beets 18

*candied walnuts, feta, champagne vinaigrette*

Hearts of Romaine 16

*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 Halibut 45

*rancho gordo beans, braised kale,  
puttanesca sauce*

Crispy Skin Salmon 40

*creamy beluga lentils, grilled endive,  
basil pesto*

Rack of Lamb 57

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

American Kobe Beef Short Ribs 52

*wild mushrooms, cipollini onions, horseradish mash*

ALL CREDIT CARD TRANSACTIONS WILL HAVE A 3.5% NON-CASH ADJUSTMENT FEE ADDED

PLEASE HELP US CONSERVE WATER  
SERVED ONLY ON REQUEST



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 • buttery mashed 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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**\$69**

*Children 12 and under \$37*

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

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