



MENU

APPETIZERS

ROASTED PUMPKIN & KALE SALAD
\$24

Baby kale | dried cranberries | goat cheese | toasted sunflower seeds | green apples
| baby cherry tomatoes | pomegranate vinaigrette | served in a roasted pumpkin

OYSTERS CEVICHE MISTO WITH POMEGRANATE VINAIGRETTE
\$34

Half shell oysters | whitefish | shrimp | red pepper |
red onion | lime wedges | pomegranate vinaigrette

ENTREES

ROASTED TURKEY
\$32

Oven-roasted white & dark turkey | golden sweet
cornbread | homemade gravy | cranberry sauce

BLACK ANGUS BEEF TENDERLOIN
\$36

Potatoes gratin | au rioja reduction

CRAB & SHRIMP STUFFED BRANZINO
\$38

Whole branzino | crab | shrimp |
acorn squash purée

SIDES

BLACK TRUFFLE MAC & CHEESE \$20
HOMESTYLE SAGE STUFFING \$13
ROASTED SWEET POTATO PURÉE \$13

DESSERTS

WARM APPLE PIE WITH VANILLA ICE CREAM \$16
BLACK FOREST MOLTEN CHOCOLATE CAKE \$18