THANKSGIVING SPECIALS

NOVEMBER 26, 2015

APPETIZERS

PUMPKIN SOUP 12
toasted pepitas, pomegranate, whipped chèvre brioche toast

TEMPURA SWEET POTATOES 16
yogurt dip

FALL HARVEST SALAD 28
local greens, organic grains, hazelnuts, pomegranate, green apple
roasted acron squash

MAIN COURSES

BUTTERNUT SQUASH FLATBREAD 21
duck confit, swiss chard, roasted garlic, sage, house-made ricotta

OVEN ROASTED KABOCHA SQUASH 25
couscous pearls, medjool dates, pistachio, pomegranate

ROASTED TURKEY SANDWICH 26
toasted cranberry walnut bread, warm brie, green apple, caramelized shallots

MARY'S FREE RANGE PAN SEARED CHICKEN 29
rosemary cornbread croutons, barley, dried currants, charred brussels sprouts

DESSERT

EGGNOG CREME BRÛLÉE 15

PUMPKIN GINGERBREAD TRIFLE 15

SPICED APPLE COBBLER 18
caramel ice cream

MACALLAN CHOCOLATE PECAN TART 18
vanilla ice cream

THE ROOFTOP
GRILL • CABANAS • BAR