

mar' sel Thanksgiving Menu

first - course

creamy five onion soup
mushroom and sausage stuffed cipollini
grilled radicchio and baby frisee,
dried cranberries, toasted hazelnuts, torn croutons, lara chanel goat cheese, orange vinaigrette
9 roasted autumn vegetables
buratta cheese and saba

second - course

herb crusted veal sweet breads and braised cheek
handmade pumpkin tortellini
stuffed California wild quail
soft mascarpone polenta, roasted mushrooms, caramelized shallots
homemade potato gnocchi
roasted lobster mushrooms, escarole, parmesan

third - course

crispy organic, heirloom turkey breast and leg confit
turkey sausage stuffing, savory sweet potato pie, green beans "almandine"
pine nut Crusted Mediterranean Branzino
farro, lemon confit, caponata
roasted loin of cervena venison
orange scented butternut squash, pear and rosemary bread pudding, bitter chocolate jus

dessert

chocolate Stout Cake
caramelized bananas, oatmeal raisin Ice Cream
pumpkin pie
cashew nougatine, citrus cream
whiskey pecan tart
roasted figs, black mission fig ice cream