



Happy Thanksgiving

À la Carte Starters

1/2 Dozen Hood Canal Oysters 22

Smoked Alderwood Maple Mignonette / Cocktail Sauce / Lemon Wedges

Fried Brussels Sprouts 16

Oven Dried Goat Cheese / Pickled Onions / House Cured Bacon / Vin Cotto Dressing

Local Cheese and House Cured Bresaola 21

Locally Sourced Cheeses / Baguette / Grapes / Candied Pecans

Grand Marnier Prawns *gf / df*

Arugula / Shaved Fennel / Orange Citronette / Lemon Tarragon Fennel Pollen **16**

Choice of Soup or Salad

Included with Adult Entrée

Alderbrook Clam Chowder

Cup

Baby Gem

Candied Bacon / Grape Tomatoes / Matchstick Onions / Honey Balsamic Vinaigrette / Crumbled Bleu Cheese

Caesar Salad

Romaine Hearts / White Anchovies / Garlic Parmesan Crouton / Shaved Parmesan

Choice of Entrees

Apple Cider Roasted Turkey / Dark and Light Meat / Herb Butter 55

Gravy / Mashed Potatoes / Green Beans / Bacon / Bourbon / Black Pepper / Butter

Cranberry Jelly / Pancetta / Apple / Focaccia Stuffing / Autumn Vegetables / Fennel Salt Fennel Fronds

Pastrami Bone-In Short Ribs / Bone Marrow Demi Glace 65

Gravy / Mashed Potatoes / Green Beans / Bacon / Bourbon / Black Pepper / Butter

Cranberry Jelly / Pancetta / Apple / Focaccia Stuffing / Autumn Vegetables / Fennel Salt Fennel Fronds

Creative King Salmon Piccata 60

Gravy / Mashed Potatoes / Green Beans / Bacon / Bourbon / Black Pepper / Butter

Cranberry Jelly / Pancetta / Apple / Focaccia Stuffing / Autumn Vegetables / Fennel Salt Fennel Fronds

Roasted Spaghetti Squash 55

Kale / Baby Peppers / Wild Mushrooms / Roasted Tomatoes / Walnut Pesto

Mashed Potatoes / Autumn Vegetables

Kid's Turkey Dinner 20

Dark and Light Meat / Gravy / Mashed Potatoes / Green Beans / Bacon / Bourbon / Black Pepper / Butter

Cranberry Jelly / Pancetta / Apple / Focaccia Stuffing / Autumn Vegetables / Fennel Salt Fennel Fronds

includes choice of dessert / for children 12 and under

Choice of Desserts

Pumpkin Pie

Cinnamon Whipped Cream / Whiskey Crème Anglaise

Apple Cranberry Cobbler

Lavender Cream / Pomegranate

Praline Swirl Cheesecake

Candied Pecan Crust / Espresso Sabayon

Dietary Concerns: Please make your server aware of any dietary allergies or restrictions. We are happy to accommodate additional gluten free, vegetarian, vegan and nut free requests. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Service Charge: Due to the ongoing challenges posed by Covid-19, a 18% service charge has been applied to your check of which 100% will be paid directly to food & beverage support staff.