



Thanksgiving 2017

starter

choice of one:

roasted apple & squash soup

pickled apples, smoked pumpkin seeds, maple cream

salt roasted local beets

honey-goat cheese dressing, arugula, smoked almonds, pear chutney

hermosa salad

organic apples, local goat cheese, dry cranberries, spiced pecans, pomegranate vinaigrette

butterkin agnolotti

pancetta, lemon-sage brown butter, black pepper feta

entree

choice of one:

roasted natural turkey

turkey sausage stuffed turkey breast, herb dressing, green bean casserole
crème fraiche mashed potato, candied baby yams, sage gravy, fresh cranberry

***grilled beef tenderloin**

crispy fingerling potatoes, kabocha squash puree, Nueske bacon, red wine sauce

***grilled dry-aged pork chop**

sweet potato puree, corn, scarlet beans, poached apple, mole sauce

***pan roasted black cod**

smoked clam-onion chowder, green beans, oyster mushrooms, purple potatoes

dessert

choice of one:

pumpkin pie

brown butter tart, cinnamon whipped cream

pecan-apple crostata

bourbon ice cream, salted caramel

s'mores bar

milk chocolate mousse, chocolate cake, marshmallow, mesquite graham cracker

\$75 per person plus tax & gratuity

executive chef – jeremy pacheco
chef de cuisine- alejandro martinez, sous chefs – anthony rivera, phil palombi

*some items may contain undercooked proteins, this may increase the chance of food borne illness

at the hermosa