

MOWRY & COTTON THANKSGIVING

STARTERS

- ‡ BUTTERMILK BUNS
citrus sea salt butter, duck fat fig butter **(G) 9**
- ‡ WILD MUSHROOM FLATBREAD
scallion, apricot, horseradish **(G,V) 14**
- VEAL & BLACK GARLIC MEATBALLS
mozzarella, tomato jam, arugula, toast **(G) 15**
- CARAMELIZED TALEGGIO DIP
burrata, citrus marmalade, 'nduja toast **(G) 15**
- GRAZING BOARD
bresaola, iberico ham, spicy 'nduja, crafted olives,
burrata toast, local mustard, pickled vegetables **(G) 24**

SIDES

- GREEN BEANS
almonds, burnt herb chimichurri **(V) 8**
- ‡ CHARRED BRUSSELS SPROUTS
soy, bonito, chicory kimchee **9**
- ROASTED SQUASH
watercress, pickled red onion, whipped feta,
crispy garlic **(V) 12**
- WILD MUSHROOM STUFFING
cornbread, herb butter **(G) 9**
- YUKON GOLD MASHED POTATOES
black garlic turkey gravy **(V) 8**
- HEIRLOOM CARROT
brown butter honey, thyme crème fraîche,
candied nuts **(V) 10**

SOUP & SALADS

- BUTTERNUT SQUASH SOUP
puffed rice granola, herb oil **(V) 10**
- MARKET MIXED GREENS
charred carrot, hazelnut, cranberry, maple balsamic **(G) 12**
- HEARTH ROASTED PEAR SALAD
maytag blue cheese, praline pecans, endive,
purple cress, smoked soy vinaigrette **(G,V) 15**
- MC CAESAR CAESAR*
local gem lettuce, brussels, brioche croutons,
parmesan **(G) 14**

ENTREES

- HERB ROASTED TURKEY BREAST
baby root vegetables, black garlic gravy **35**
- FILET MIGNON*
gorgonzola dolce, charred onion asada **49**
- WESTERN RIBEYE STEAK 14 OZ*
sunchokes, swiss chard, black garlic shoyu **48**
- SHELLFISH RISOTTO*
pacific prawns, scallops, steamed mussels, spicy nduja,
bulb onion, fresh herbs **39**
- MISO GLAZED HALIBUT
roasted turnips, radish, coriander tomato broth **39**
- ‡ CITRUS HERB GAME HEN
creamy polenta, grilled fennel, acorn squash, cipollini onion,
garlic herb jus **32**
- ‡ MOWRY'S BIG BURGER*
aged cheddar, shallot jam, MC sauce & fixings,
brioche bun **(G) 27**

THANKSGIVING FEAST

\$68 PER PERSON

BUTTERMILK BUNS
citrus sea salt butter, duck fat fig butter **(G)**

HEARTH ROASTED PEAR SALAD
maytag blue cheese, praline pecans, endive,
purple cress, smoked soy vinaigrette **(G,V)**

OR

BUTTERNUT SQUASH SOUP
puffed rice granola, herb oil **(V)**

HERB ROASTED TURKEY BREAST
whipped yukon potatoes, wild mushroom stuffing,
black garlic gravy, cranberry shallot chutney

GREEN BEANS
almonds, burnt herb chimichurri **(V)**

PUMPKIN PIE
toasted cranberry meringue, spiced anglaise,
caramel pecan cluster

‡ *Signature dish (G) contains gluten (V) vegetarian*

**Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of food borne illness.*

*-We are now cashless-
Please choose Visa, MasterCard, American Express or room charge.
20% Service charge will be added to parties of 6 and more.*