

THANKSGIVING

\$62 per person | \$25 per child under 12

FOR THE TABLE: CHEDDAR BRIOCHE ROLLS
served with cultured butter

FIRST

please choose one

SPINACH + ACORN SQUASH

asian pear, sunflower seeds,
ricotta salata,
maple vinaigrette

BUTTERNUT SQUASH SOUP

pepitas

ROASTED BEETS

whipped goat cheese,
orange, micro greens

DESSERT

please choose one

CHOCOLATE HAZELNUT BROWNIE

fior di latte gelato

MAIN

please choose one

CIDER-BRINED ROASTED TURKEY

whipped potato,
crispy brussels,
fennel-sausage stuffing,
cranberries, gravy

SWISS CHARD RAVIOLI

taleggio, walnut pesto

PORK PORTER HOUSE

honey mustard glaze

PUMPKIN PIE

chantilly, cinnamon

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

THE
WILSON



EXECUTIVE CHEF:
JOSE MOLINA