

# CAST

## THANKSGIVING SPECIALS

### Starters

**Autumn Pumpkin Soup     \$12**

*Ras el Hanout Crema | Toasted Pepitas*

**Delicata Squash & Chicory Salad     \$14**

*Warren Pears | Medjool Dates | Rogue Valley Smoked Blue |  
Hazelnut Cider Vinaigrette*

**Baby Beet & Burrata Salad     \$14**

*Wild Baby Arugula | Fuyu Persimmons | Marcona Almonds |  
Fennel | Pickled Red Onions | Sherry Vinaigrette*

**Brown Butter Cauliflower & Sunchokes     \$14**

*Ajo Blanco | Chimichurri | Sunflower Seeds*

**Pumpkin & Ciabatta Toast     \$16**

*Figs | Prosciutto | Watermelon Radish | Balsamic*

**Blue Crab-Stuffed Honey Nut Squash     \$20**

*Harissa | Pistachio Bread Crumbs*

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## Entrées

**Herb-Roasted Diestel Turkey      \$35**

*Date & Pine Nut Stuffing | Confit Turkey Leg | Ajo Blanco Whipped Potato |  
Persimmon-Cranberry Chutney | Madeira Jus*

**Maine Lobster Tail & Sweet Potato Agnolotti      \$45**

*Lobster Mushroom | Lobster Butter | Rapini*

**Colorado Lamb Loin Chop      \$38**

*Farmers Market Bean Cassoulet | Baby Turnips |  
Sunchokes | Rainbow Chard*

**Roasted Mary's Duck Breast      \$34**

*Organic Purple Barley | Delicata Squash | Pine Nuts |  
Golden Raisins | Cippolini Onions | Sour Cherry-Rum Glace*

**Moroccan-Spiced Impossible Meatballs & Tagliatelle      \$28**

*Maitake Mushroom | Crispy Enoki Mushroom | Labneh Cream Sauce*

**Prime Aged Ribeye      \$55**

*Spiced Purple Sweet Potato | Pancetta | Haricot Vert |  
Caramelized Shallots | Apple Compound Butter*