

TRADEMARK
taste + grind

THANKSGIVING

please select one from each course

DINNER ROLLS

served for the table with cultured butter

FIRST

HEIRLOOM CARROT & BEET SALAD

goat cheese,
chicory, citrus

CAULIFLOWER SOUP

pancetta, chive oil

SHAVED BRUSSELS SPROUTS TOAST

lemon, black pepper ricotta, parm

OCTOPUS CARPACCIO

little potatoes,
warm chorizo vinaigrette, olives
(\$10 supplement)

SECOND

HERB-BRINED

ROASTED TURKEY BREAST

baby carrots, brussels sprouts,
potato puree, gravy, cranberry relish

SWEET POTATO GNOCCHI

butternut, kale, wild mushrooms, grana

TRUE NORTH SALMON

parsnips, pancetta, soft herbs

THIRD

PUMPKIN SPICE TART

toasted meringue

WARM APPLE CAKE

brown butter, ginger gelato, apple chips

\$49 adults | \$22 children 12 and under