

Thanksgiving 2026

NAVIO

Mt. Lassen Trout Royale

Minestrone Consommé

PACIFIC OYSTER

Champagne Beurre Blanc | Meyer Lemon | Tsar Nicoulai Caviar

SPOT PRAWN

Celeriac Root | Porcini | Américaine

GROUPE

Burnt Leeks | Butternut Squash | Romesco

TRADITIONAL EARLY BIRD ORGANIC TURKEY

Half Moon Bay Brussel Sprouts Gravy | Cranberry Compote Yukon Potato Purée | Brioche Stuffing

BEEF WELLINGTON

San Daniel Prosciutto | Porto Wine Jus | Dijon Mustard

BUCKET OF CORN

Blue Corn Croustade | Corn Chocolate Crèmeux | Caramel Sorghum | Freeze Dried Corn

PERSIMMON PUDDING

Pumpkin Rum Malaga Raisin Ice Cream | Pepitas Granola

MIGNARDISES

Full Table Participation Required

Chef's Tasting Menu 275

*Contains: (D) Dairy, (E) Egg, (F) Fish, (G) Gluten, (N) Nuts, (SF) Shellfish, (TN) Tree Nut, (S) Soy, (SS) Sesame
Consuming Raw Or Undercooked Meats, Poultry, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness.
A 20% Gratuity Will Be Added To All Checks. Prices Exclude 9.875 % Sales Tax.*