

FIG

RESTAURANT

THANKSGIVING PRIX FIXE

\$90 | CHOICE OF ONE FROM EACH

TO START

LEEK AND POTATO SOUP – *Truffle, Crème Fraiche, Chives* 

HALF DOZEN MARKET OYSTERS 


WARM DUCK CONFIT – *Poached Persimmons, Bitter Greens, Hazelnuts*

GEM LETTUCE CAESAR 

WEDGE SALAD 

ENTRÉE

KING SALMON – *Sweet Potato Mousseline, Pomegranate, Swiss Chard* 

ROASTED SEA SCALLOPS – *Slow-cooked Maitake Mushrooms,
Sunchoke, Red Wine Pepper Reduction* 

SLOW ROASTED FREE RANGE TURKEY – *Heirloom Apple & Sage Stuffing, Sweet Potato Puree
with Crème Fraiche, Green Beans with Garlic and Lemon, Roasted Brussels Sprouts with Brown Butter,
Chestnuts, Pomegranate and Sherry Vinegar, Spiced Cranberry (Remove gravy for GF Option)*

BRAISED SHORT RIB – *Acini de Pepi, Horseradish, Roasted Vegetables*

BUTTERNUT SQUASH TORTELLINI – *Crispy Kale, Sage, Soy Brown, Hazelnuts*

DESSERT

PUMPKIN CRÈME BRÛLÉE – *Tahitian Vanilla, Crème Fraiche, Spiced Shortbread*

DARK CHOCOLATE POT DE CRÈME – *Raspberries, Cocoa Nibs* 

HAWAIIAN MACADAMIA NUT TART – *Crème Chantilly*

TRADITIONAL “TRIFLE” – *Strawberry & Champagne Jelly*

Happy Thanksgiving


gluten-free