FARM

THANKSGIVING 2026

served family style

FIRST COURSE

FAIRYTALE PUMPKIN SOUP

Spiced Pepitas, Buttered Brioche Croutons, Crème Fraîche, Candied Pumpkin

or

FALL CHICORY SALAD

Pears, Pomegranate, Candied Walnuts, Point Reyes Bay Blue

MAIN COURSE

DIESTEL ORGANIC TURKEY

Herb Brined Roasted Breast & Confit Turkey Leg, Dark Gravy, Port Cranberry

SOURDOUGH AND CORN BREAD DRESSING

Roasted Pearl Onions, Resort Quince, Garden Herbs

ROASTED BRUSSELS

Crispy Hobbs Bacon, Caramelized Onions, Sherry Vinegar

YUKON POTATO PURÉE

ROASTED ROOT VEGETABLES

Baby Carrots, Parsnip, Celeriac

PARKER HOUSE ROLLS

Whipped Straus Butter

SWEETS

PUMPKIN PIE TART

Pumpkin Custard, Crème Fraîche Whipped Cream

MAPLE BREAD PUDDING

House-made Brioche, Milk Chocolate Mousse, Maple Butterscotch Sauce