

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, Bourbon Vanilla Ice Cream, Maple Butterscotch Sauce