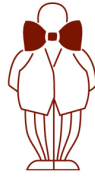


Mr. C



FIRST COURSE

Organic Pea Soup with Olive Oil

SECOND COURSE

Homemade Butternut Squash Ravioli with
Brown Butter and Crispy Fried Sage

THE MAIN

Oven Roasted Turkey
Napa Valley Chardonnay Gravy Sauce
Roasted Pistachio Stuffing
Amaretto Duchess Sweet Potato
Maple and Brown Sugar Cranberry Sauce and
Asparagus

SWEET

Homemade Pumpkin Pie with Fresh Whipped
Cream, Topped with Cinnamon

FOUR COURSE 85 | THE MAIN 40

CHILDREN (AGES 5-12) 40

WINE PAIRING 35

For whole turkey and cake orders, we are happy to accommodate with a 48 hour notice. For parties of 6 or more, please contact the restaurant directly 310-226-6245. Please note that 20% gratuity is charged for all Thanksgiving dining. Vegetarian options upon request. A la carte menu also available. Cancellations must be made 24 hours in advance to avoid 50% cancellation fee.