

# THANKSGIVING MENU

\$95++ per person / available from noon-8 p.m.

### —— STARTER —

choice of one

Roasted Corn & Pumpkin Bisque GF/V truffle whipped crème fraiche

Harvest Salad Chicoru GF/V/VE dried fruits, grapes, candied walnuts, apple cider vinaigrette

### — ENTREES —

choice of one

Traditional Roasted Turkey gravy

Slow Roasted Prime Rib horseradish cream, au jus

Pan Seared Salmon V Arizona citrus butter

Roasted Cauliflower Steak GF/V/VE maple glaze, muhammara

## EVEN MORE TO ENJOY

additional add-on per table

Meat & Cheese Board 26 Raw Bar Platter 65 GF/V

EXECUTIVE CHEF Sammy D.

GF gluten free VE vegan

V vegetarian

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\*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A service charge of 20% will be added to parties of 6 or more. Please note our restaurant is a cash-free environment.

### SIDES

served family style

Brioche Chestnut Stuffing roasted root vegetables

French Beans GF/V/VE melted shallots, toasted almonds

Whipped Sweet Potatoes GF/V/VE maple, bourbon

Cranberry Relish GF/V/VE cinnamon, ginger

Homestyle Mashed Potatoes GF/V

## DESSERT

choice of one

Pumpkin Pie V pumpkin spice crème, praline pepitas Apple Pie GF/V

vanilla chantilly, cinnamon crumble

### — COCKTAILS —

Pumpkin Martini 16

vanilla vodka, Baileys, pumpkin puree, cinnamon nutmeg rim, whipped cream

Pecan Pie Old Fashioned 20

rye, pecan maple syrup, walnut bitters

Harvest Fizz 17

sparkling wine, cognac, cranberry-limoncello

Sangria Cornucopia 16

seasonal fruit, red wine, cinnamon, citrus



# THANKSGIVING KIDS MENU

\$40 per child / ages 12 & under

STARTER ————

Fruit Salad GF/V/VE

Crudité GF buttermilk ranch

> ——— MAIN choice of one

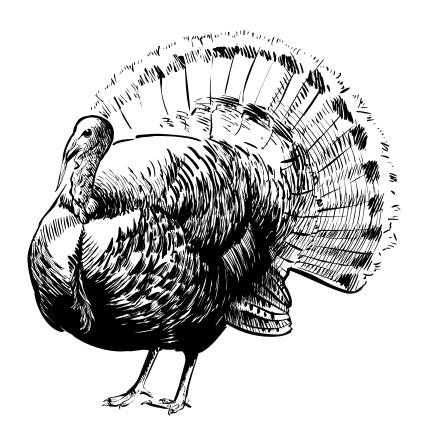
Sliced Turkey GF

Mac & Cheese

- DESSERT

Pumpkin Pie V pumpkin spice crème, praline pepitas

Apple Pie GF/V vanilla chantilly, cinnamon crumble



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