



SMALL BARN

MODERN BISTRO

## THANKSGIVING

### CHARCUTERIE

**Assorted Meats & Cheese** | Pickles & Olives | Candied Nuts | Rockenwagner Crostini 30

**Broiled Feta** | Local Honey | Olive oil | Fresh Thyme | Lemon Zest | Toasted Sourdough 18

### LIGHT & FRESH

**Hamachi Crudo** | Japanese Amberjack Yellowtail | Coconut Turmeric Broth | Annatto Chili Oil | Pressed Chive Micro Cilantro | Fleur De Sel 23

**Knife & Fork Caesar Salad** | Baby Romaine | Manchego | Brioche | Chevre 17

**Fall Salad** **VE** | Romaine & Baby Kale | Acorn Squash | Grilled Red Plums | Pomegranate Arils  
Goat Cheese | Pepitas | Apple Cider Vinegar 16

### WARM & HOT

**Butternut Squash Soup** **GF** | Cream | Leek | Pepitas | Fin Herbs 11

**Foraged Mushrooms** | Enoki | King Oyster | Manchego Cream | Black Pepper | Lemon Zest 17

**Soy Maple Gnocchi** | Potato Gnocchi | Roasted Butternut | Shaved Brussels | Toasted Cashews 22

### EARTH & FIRE

**Seafood Cioppino** | Local Halibut | Salmon | Tiger Shrimp | Manila Clams | Mussels | Grilled Baguette 35

**Cumin Roasted Cauliflower** **V** | Roasted Beet Hummus | Pepita Olive Tapenade | Chive Oil 23

**Sweet Gochujang Short Rib** | Grilled Baby Bok Choy | Wasabi Potato | Sesame 36

**Fall Salmon** | Spiced Nut Mole | Sautéed Black Kale | Radicchio | Butternut | Herb Butter Farro 33

**Steak Frites** **GF** | 10 oz New York | Spring Onion Vinaigrette | Herbed Frites | Charred Onion  
Fresno Chile 54

**Mary's Free Range Organic Turkey** | Chorizo Thyme Stuffing | Sage Infused Mash | Apricot Compote 29

**Australian Wagyu Tomahawk** | 32 oz | Red Wine reduction & Bone Marrow Truffle Butter 158  
*Shared dish for 2 | Allow 45 minutes*

### SWEET TOOTH

**Strawberry Crisp** | JRO Strawberry | Puff Pastry | Citrus Vanilla Whip 16

**Ube Panna Cotta** | Ube | Honeycomb | Matcha White Chocolate | Blackberry 13

**Cordillera Chocolate Chip Cookies** | House Almond Milk 11

**House Pumpkin Pie** | Whipped Pepper & Madagascar Vanilla Cream 10

### ON THE SIDE

**Herb Pomme Frites** | Manchego | White Truffle Aioli 10

**Side Arugula Salad** **V** 8      **Charred Broccolini** **V** 8

18% gratuity will be added for parties of 8 or more

VE = Vegetarian | V = Vegan | GF = Gluten free

Consuming raw or undercooked meats, shellfish, seafood or eggs may increase your risk of food borne illness

11.11.23