THANKSGIVING KID'S MENU

$65 per person | Three courses | Ages 12 and under

Portions thoughtfully sized for our younger guests.

FIRST COURSE

CHOICE OF

TURNER'S CUT CAESAR SALAD
baby gem lettuce, homemade caesar dressing, garlic,
18-month aged parmesan cheese, brioche croutons

CRISPY POTATO "MOCHI"
parmesan, Smoked Garlic Aioli

GNOCCHI BATONNETS
truffle lemon beurre blanc, snow peas, parmesan

SECOND COURSE

CHOICE OF

AMERICAN WAGYU
filet 4 oz, velvety potato purée

BUTTERMILK CHICKEN 'NUGGETS'
french fries

WAGYU SLIDERS
two sliders, smoked aioli, french fries

TONNARELLI AL BURRO
tonnarelli pasta, butter

DESSERTS

CHOICE OF

SUPER SORBET
blue spirulina sorbet, caramelized fox nuts, beet cake

CRÈME FRAÎCHE CHEESECAKE
mandarin custard, citrus segments, almond sablé, micro mint

CHOCOLATE SOUFFLÉ TART
valrhona guanaja 70% chocolate, gianduja, vanilla ice cream

PECAN CRUNCH PETIT GÂTEAU TART
maple-cinnamon mousseline, candied pecans salted caramel ice-cream

VANILLA ICE CREAM