



SULA

THANKSGIVING

THURSDAY, NOVEMBER 23

\$90 / person

FIRST COURSE

House-Made Parker Rolls

Whipped Honey Butter

Leek and Root Vegetable Soup GF, VEG

Roasted Apple Relish, Crème Fraîche, Scallion Oil

MID COURSE

Red Oak Salad GF, VEG

Endive, Fall Squash, Pomegranate, Candied Walnuts,
Point Reyes Blue Cheese, Honey Blossom Vinaigrette

MAINS

Choice of One

Roast Young Turkey

Yukon Gold Whipped Potatoes
French Beans and Organic Carrots
Cornbread Pecan Stuffing
Sage Gravy and Cranberry Relish

Slow-Roasted Boneless Leg of Lamb

Garlic Confit Double-Baked Potato
Shaved Brussels Sprouts, Almonds, Dates
Honey-Roasted Carrots
Pan Gravy and Gremolata

Roasted Tamari-Glazed Maitaki V, GF

Baked Sweet Potato
Red Quinoa and Dates
French Beans
Coconut Ginger Velouté

DESSERT

Choice of One

Pumpkin White Chocolate Cheesecake

Ginger Snap Crust, Pear Coulis, Candied Pear

Chocolate Passion Fruit Torte

Macadamia Caramel, Coconut Chantilly

DF: Dairy-Free

GF: Gluten-Free

V: Vegan

VEG: Vegetarian

Some additional items may be modified to accommodate the options above. Please ask your server.

*The federal dept. of health requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

4% service charge will be applied to all food items on checks for culinary team members
20% service will be added for all parties of 6 or more.