

Nix Thanksgiving 2019

Home on the Prairie **

Wildflower honey cornbread
Fall fruit dashi

Pale Fire **

Greenmarket crudités
Tapioca crisp with chili-tomato ash
Pumpkin hummus
Roasted red pepper and walnut dip

Roots (choose one)

Tandoor carrots, chickpea purée, eggplant, pine nuts**
Castelfranco, pomegranate, asian pears and radishes**
Kabocha squash dumplings, soy & scallion oil**
Roasted beets with blackberries, labneh and tamarind

The Road Not Taken (choose one)

Garnet yam massaman curry, lily bulb, jack fruit, ginger**
Lobster mushroom galette, sheep's milk cheese, almond-sorrel cream
Gnocchi w/butternut squash, celery root and truffles

Look Homeward **

Green beans with toasted almonds
Mashed potatoes
Mushroom gravy
Sourdough stuffing

House of Mirth **

Apple cider donuts
Pumpkin cheesecake
Chocolate truffles

\$72 per person **Vegan

chef John Fraser