

N I N E - T E N

restaurant and bar

THANKSGIVING DINNER

Thursday, November 26th, 2026

Executive Chef Jason Knibb | Pastry Chef Jose Alonzo III

SAMPLE MENU ONLY.

FINAL MENU AVAILABLE 3 WEEKS IN ADVANCE.

- FIRST COURSE (choice of one) -

Farmer's Market Butternut Squash Soup
roasted pear, raisin, crispy sage

Cacio e Pepe
*porcini mushroom spaghettini, cured egg yolk, parmesan,
black pepper, shaved mushroom*

Ahi Tuna Crudo
*shaved fennel, apple/finger lime relish, preserved meyer lemon,
fennel pollen, marigold, yuzu leek barigoule*

- SECOND COURSE (choice of one) -

Free-Range Diestel Turkey
*herb-roasted turkey breast & confit turkey leg hash, braised greens,
potato purée, sage sausage stuffing, cranberry & orange relish, herb gravy*

Maine Sea Scallops
*orange segments, bok choy, roasted romanesco, pickled maitake
mushroom, shiso, coconut-curry emulsion*

Grilled Prime 14oz. Ribeye Steak
*roasted sprouting cauliflower, marinated heirloom tomatoes,
shaved cucumber, cucumber flower, brown butter jus*

Roasted Honeynut Squash
*delicata squash, cipollini onion, whipped ricotta,
roasted pecan, arugula, honey/sherry gastrique*

- THIRD COURSE (choice of one) -

Pavlova
passionfruit sherbert, dulce de leche, raspberries

Apple French Toast
poached apples, miso toffee sauce, buttermilk ice cream, puffed sorghum

Ginger Cake Tiramisu
coffee granita, cocoa crumb, mascarpone mousse

2 p.m. to 7 p.m.

\$110 per person

Turkey plate for children 12 and under \$35. Prices do not include tax & gratuity. 20% Service Charge will be added to all parties of 6 or more people. To help cover increasing costs & support growing minimum wage a 5% Surcharge will be added to all checks. Regular dinner menu will not be served. Passport Unlimited program and other discount programs are not available. Menu subject to change based on seasonal availability.

Reservations Required: 858.964.5400
nine-ten.com