

THANKSGIVING DAY

4 COURSE PRIX FIXE MENU

85.00 per guest

FIRST COURSE

HOUSE SMOKED SALMON RILLETTE with kennebec chips and fall vegetable crudites

Optional Wine Pairing

Pinot Grigio Villa Varda, Friuli, Italy 2022 15

Sauvignon Blanc Sautereau Sancerre, Loire Valley, France 2023 20

SECOND COURSE

HOUSE SALAD with fuyu persimmon, toasted walnuts, pomegranate and calamansi vinaigrette

or

ROASTED KURI squash bisque with toasted pumpkin seed pistou

Optional Wine Pairing

Albariño Pazo De Seoane, Rias Baixas, Spain 2023 16

Chenin Blanc Love & Terroir “Jurassic Vineyard”, Santa Ynez Valley 2024 19

Grenache Rosé Chateau Vannières, Cotes De Provence, France 2024 16

ENTREES

CLASSIC TURKEY DINNER brined and roasted Diestel turkey breast, slow-cooked thigh roulade, Tartine Bakery dressing, Izzy’s potatoes, caramelized brussels sprouts, cranberry chutney, and smoked turkey gravy

Optional Wine Pairing

Chardonnay Hartford Court, Russian River Valley 2023 17

Gamay Yahan Lardy, Moulin-À-Vin, Beaujolais, France 19

Cabernet Sauvignon Keenan “Capstone”, Spring Mountain, Napa Valley 2020 24

or

THE GOMEZ 10oz. Prime Rib, Izzy’s potatoes, creamed spinach, natural Au jus and horseradish cream

Optional Wine Pairing

Pinot Noir Alma Fria “Plural Vineyard”, Sonoma Coast 2023 21

Cabernet Sauvignon Keenan “Capstone”, Spring Mountain, Napa Valley 2020 24

or

SALMON piquillo pepper coulis, piperade, broccoli di ciccio

Optional Wine Pairing

Chardonnay Hartford Court, Russian River Valley 2023 17

Chenin Blanc Love & Terroir “Jurassic Vineyard”, Santa Ynez Valley 2024 19

or

CRISPY PANISSE kuri squash mousseline, roasted fall vegetables, pomegranate and meyer lemon vinaigrette (VG, GF)

Optional Wine Pairing

Chenin Blanc Love & Terroir “Jurassic Vineyard”, Santa Ynez Valley 2024 19

Gamay Yahan Lardy, Moulin-À-Vin, Beaujolais, France 19

*Available
Add-ons*

Oysters on the Half Shell

¼ oz Siberian Caviar

Black Truffle

SIDES

served family-style • 9 per side

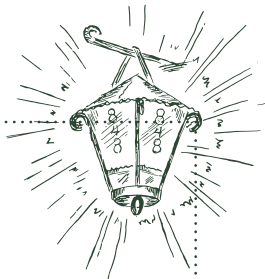
IZZY'S OWN POTATOES | CREAMED SPINACH | FRENCH FRIES
ROASTED BRUSSELS SPROUTS AND PECANS | BROCCOLI DI CICCIO
HONEY-GLAZED CARROTS | ROASTED MUSHROOMS | BAKED POTATO

DESSERT COURSE

PUMPKIN CHEESECAKE mascarpone whipped cream

or

LITTLE BLACK dress cake luxardo cherry, whipped creme fraiche, maldon salt



20% SERVICE CHARGE ADDED TO PARTIES OF 6 OR MORE.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.