

N I N E - T E N

restaurant and bar

THANKSGIVING DINNER

Thursday, November 26th, 2020

Executive Chef Jason Knibb | Pastry Chef Jose Alonzo III

- FIRST COURSE CHOICES -

Chino Farms Pumpkin Soup
apple fritter, spiced pumpkin seed

Asian Pear & Burrata Cheese Salad
*little gem lettuce, pickled butternut squash, radishes,
hazelnut dukkah, ginger-mustard vinaigrette*

Chestnut & Red Kuri Squash Agnolotti
sage, chestnuts & brown butter

- SECOND COURSE CHOICES -

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

Ora King Salmon
*shredded Brussels sprouts, butternut squash purée,
thyme & red wine gastrique*

Roasted Liberty Farms Duck Breast
*roasted Honeynut squash, potato purée,
apple-date compote, kale crisps, duck jus*

Roasted Fall Vegetables & Butternut Squash Gratin
pineapple vinegar glaze, pumpkin seed relish, crispy sage

- THIRD COURSE CHOICES -

Pumpkin Cheesecake
caramel ice cream, bruleed whipped meringue, huckleberry gastrique

Vanilla Bean Flan
cara cara orange segments, mezcal whipped cream, honeycomb

Dark Chocolate Mousse
buttermilk ice cream, cocoa nib tuile, butterscotch

Passionfruit Coconut Swirl Sorbet
caramelized pineapple, micro mint, freeze-dried strawberries

4 p.m. to 8 p.m.

\$85 per person | \$130 with wine pairings

Turkey plate for children 12 and under \$25. Prices do not include tax & gratuity. 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