

"HAPPY THANKSGIVING FROM MY FAMILY TO YOURS."

-CHEF JEREMY

## APPETIZERS, SOUPS AND SALAD

BRUSSELS SPROUTS \$18

Served crispy in house Ponzu topped with pineapple pico de Gallo, Togarashi & sesame seeds. **v**

DEVILS ON HORSEBACK \$18

Palm desert dates stuffed with cave aged blue cheese, wrapped in prosciutto with a maple-bourbon glaze.

WINTER HARVEST SALAD \$16

Hand tossed organic greens with heritage carrots, tomato, quinoa, avocado, feta cheese & sunflower seeds. **v g/f**

DEVILED EGGS \$18

Six deviled eggs with applewood-bacon jam, Malden and petite salad. **g/f**

LOBSTER BISQUE \$18

Sherry wine & crème fraîche.

PUMPKIN-ALMOND BISQUE \$18

**v g/f**

## HAND CRAFTED DESSERTS

CAST IRON APPLE COBBLER \$19

Pan glazed & oven roasted with cinnamon, butter, sugar, German crumble top, Vanilla bean ice cream & chef's caramel sauce

CHAMBORD CRÈME BRÛLÉE \$15

Chilled custard with a blackberry-raspberry flavored liquor & blow torched granulated sugar **g/f**

JEREMY'S SIGNATURE TRIPLE \$18

LAYER CARROT CAKE **g/f**

TWO SCOOPS VANILLA ICE CREAM \$12

Chef's caramel sauce or house made chocolate sauce **g/f**

PUMPKIN CHEESECAKE \$16

House made seasonal favorite. Served with Brandy-caramel sauce & whipped cream

*Automatic gratuity of 20% may be added to parties of six or more. We may not always be able to split checks. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness Please notify your server of any allergies. You must notify your server if you would like your dish prepared gluten free. Due to normal kitchen operations, we cannot guarantee an Allergen Free Environment. Not all ingredients are listed in menu descriptions.*

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PISTACHIO CRUSTED SCOTTISH  
SALMON FILET \$72

- Basted in butter & thyme
- Honey-mustard sauce
- Creamy Yukon gold mashed potatoes
- Butternut squash-kale sauté
- Braised red cabbage

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FREE RANGE LOCAL JULIAN  
CIDER BRINED & OVEN ROASTED  
TURKEY BREAST G/F

\$68 ADULTS \$55 YOUTH UNDER 12

- Oven roasted-carved turkey breast
- Creamy Yukon Gold mashed potatoes
- Local sage-turkey gravy
- Butternut squash-kale sauté.
- Raw cranberry sauce

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VEGETARIAN “BEYOND-QUINOA”  
PATE \$55

- Creamy Yukon gold mashed potatoes
- Braised red cabbage
- Butternut squash- kale sauté.

**THANK YOU TO OUR LOCAL FARMERS!**

- ◆ *Hatfield Creek Aquaponics*
- ◆ *Gnosis Nursery*
- ◆ *Volcan Valley Apple Farm*
- ◆ *Ft. Cross Farms*
- ◆ *Peacefield Orchard*
- ◆ *Apple Lane Orchard*
- ◆ *Julian Naturals*

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BONELESS ZINFANDEL BRAISED  
SHORT RIB \$70

- Zinfandel Demi glace
- Creamy Yukon Gold mashed potatoes
- Butternut squash- kale sauté.

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GRASS FED RACK OF LAMB \$75

- Pistachio crusted
- Honey- mustard sauce
- Creamy Yukon Gold mashed potatoes
- Butternut squash- kale sauté.
- Braised red cabbage

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CHEFS WINE PARING SUGGESTIONS

GRENACHE NOIR, WOOF 'N ROSE WINERY

*RAMONA* 50  
Butterscotch notes with a delicious cherry pie finish.

TALYNIU, SPRECKLE ROCK VINEYARDS.

*ESCONDIDO* 65  
Decedent notes of leather, plumb & black currant with a dry finish.

**Estate Proprietary Blend, Continuum Napa** 280

95 pt. Soars out of the glass with blueberries, plum, blackcurrant with nuances of chocolate mint, wild sage, violets finishing long & opulent.

**GSM, Frequency Wines Santa Barbara** 75

94 pt. Wild strawberry and blueberry fruits with notes of herbs de Provence and pepper. Medium to full bodied

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