

# LA BRISA

## THANKSGIVING MENU

\$65 per person

Choice of one item per guest per course

### First Course

#### lobster bisque

lemon zest, brioche

#### nueske's smoked bacon

chipotle-barbecue sauce

#### kale caesar

house-made caesar dressing,  
red cabbage, gremolata crumbs,  
reggiano

### Second Course

#### herb roasted turkey

carved white meat, old-fashioned stuffing

#### prime rib roast

caramelized onion, beef jus

#### green asparagus risotto

asparagus, avocado crema

### Sides

#### pan roasted brussels sprouts

mashed potatoes

cornbread

potatoes au gratin

green beans

### Sauces

#### gravy

au jus

cranberry sauce

### Third Course

#### pumpkin pie

toasted marshmallows

#### blackberry cobbler

vanilla ice cream

### Wine Pairing

#### luigi righetti


amarone, veneto italy, 2019

bottle \$120 / glass \$32

#### cantina santadi

vermentino, sardinia italy, 2019

bottle \$48 / glass \$13

 vegetarian

A gratuity of 20% will be added for parties of 6 or more.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase  
your risk of foodborne illness, especially if you have certain medical conditions.