



the girl & the fig
Thanksgiving Dinner 12 – 8 pm

AMUSE

wild mushroom gougère
bacon jam

STARTERS

cheese & charcuterie plate

pumpkin soup
crème fraîche, lemon-chili oil, chives

roasted squash salad
maple-pepper ricotta, mizuna, toasted hazelnuts

pear salad
radicchio, arugula, dried cranberries, smoked pumpkin seeds,
blue cheese vinaigrette

ENTREES

roast turkey breast
confit panzanella, grilled kale, roasted shallots, cranberry relish, gravy

sautéed flounder
potato purée, spinach, brown butter-caper sauce

braised short ribs
yukon potato gratin, fried brussels sprouts, espelette, braising jus

mushroom risotto
cultivated & foraged mushrooms, roasted cauliflower, candied squash,
parmesan reggiano, oregano

DESSERTS

nut tart
bourbon whipped cream, caramel

pumpkin pie
vanilla whipped cream, candied pepitas

chocolate budino
whipped caramel, braised apples, candied cocoa nibs

profiteroles
tahitian vanilla bean ice cream-filled cream puffs, bittersweet chocolate sauce

57⁰⁰ per person, four course menu
with wine pairing add 18⁰⁰
20⁰⁰ per child (10 and under)

beverages, tax & gratuity not included

for the girl & the fig reservations call 707.938.3634



the fig café & winebar
Thanksgiving Dinner 1 – 6 pm

STARTERS

café fig & arugula salad
pancetta, laura chenel goat cheese, toasted pecans,
fig & port vinaigrette

fried brussels sprouts salad
candied butternut squash, salted pepitas,
creamy parmesan dressing

pumpkin soup
lemon crème fraîche, sage pesto

THE MAIN COURSE

roasted turkey breast
confit polenta, braised greens, cranberry relish, gravy

pan-seared flounder
potato purée, sautéed spinach,
meyer lemon beurre blanc

grilled prime rib
butternut squash purée, charred brussels sprouts,
fresh horseradish

roasted cauliflower
braised leek & brioche bread pudding,
mushroom gravy

DESSERTS

profiteroles
pumpkin ice cream-filled cream puffs, bittersweet chocolate sauce,
candied pumpkin seeds

butterscotch pot de crème
braised apples, pecan praline

45⁰⁰ per person, three course menu
with wine pairing add 15⁰⁰
20⁰⁰ per child (10 and under)

beverages, tax & gratuity not included

for the fig café & winebar reservations call 707.933.3000 ext.13



Suite D
Thanksgiving Buffet multiple seatings 1:30 TO 3:45

BUFFET

Romaine & Pear Salad
blue cheese, candied pecans

Roasted Fall Squash
honey, oregano, ricotta salata

Green Bean Casserole
roasted mushrooms, house-made pancetta

Whipped Horseradish Potatoes

Thanksgiving Turkey
all the fixings, stuffing & gravy

Roast Beef
horseradish cream, rosemary jus

DESSERTS

Pumpkin Pie
whipped cream

Chocolate Brownie Ice Cream Sundae Bar

55⁰⁰ per person, all you can eat

20⁰⁰ per child (12 and under)

CORKAGE is \$5.00

COMPLIMENTARY to SUITE D SOCIAL CLUB MEMBERS

for Suite D reservations Buy Tickets Online at Eventbrite!
Open seating. You may email us with requests for tablemates.