



leonora

BISTRO | WINE | TAPAS BAR

THANKSGIVING AT LEONORA

November 28, 2019
Served from 2 - 8 PM
\$68 four-course prix fixe menu | \$38 optional wine pairing
\$30 children | children four & under free

for the table

PUMPKIN BRIOCHE ROLLS

H&H HEARTH BREAD

SOURDOUGH BLACK BREAD

first course

KABOCHA SQUASH TOAST

caramelized onion, house-made ricotta, maple-cider syrup

or

GINGERED BUTTERNUT SQUASH SOUP

coconut milk, maitake mushroom, pumpkin seeds, chive

second course

BROWN BUTTER AND ACORN SQUASH SALAD

local pear, arugula, roasted pecan, currants, maple brown-butter dressing

or

OYSTERS SEBASTIANO

baked west coast oysters, chorizo, garlic butter, herb crumb

main

HERB-ROASTED HERITAGE TURKEY LEG AND BREAST

traditional cornbread stuffing, sage, yukon gold mash, cranberry sauce, giblet gravy

or

SLOW-COOKED SITKA SALMON

lemon confit mash, pomegranate seeds, cranberry aioli

dessert

DESSERT TABLE

banana cream pie, pumpkin pie, apple tarts, chocolate crèmeux cups, seasonal cookies, cake pops,
chocolate strawberries, eclairs, macaron tower, croquembouche tower