



SULA

THANKSGIVING

THURSDAY, NOVEMBER 28

Housemade Parker Rolls v
with whipped honey butter

Roasted Pumpkin & Apple Soup vg
apple relish, bacon, crème fraîche, pepitas

Red Oak Salad gf v
endive, fall squash, pomegranate, candied walnuts,
point Reyes blue cheese, honey blossom vinaigrette

MAIN

choice of one

Roast Young Turkey
yukon gold whipped potatoes
french beans & organic carrots
cornbread stuffing
sage gravy and cranberry relish

Slow Roasted Boneless Leg of Lamb
potatoes gratinée
shaved brussel sprouts, almonds, dates
honey roasted carrots
pan gravy and gremolata

Fall Mushroom Ravioli vg gf
roasted mushroom medley
coconut curry
harissa and grilled scallion pesto
crispy squash, basil

DESSERT

choice of one

Pumpkin Tart v
spiced chantilly, candied pecans

Upside Down Cranberry Cake v
orange ice cream

df - dairy free

gf - gluten free

v - vegan

vg - vegetarian

Some additional items may be modified to accommodate the options above. Please ask your server.

*The federal dept. of health requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

4% service charge will be applied to all food items on checks for culinary team members

20% service will be added for all parties of 6 or more.