

# INTREPID

STEAK || SEAFOOD || RAW BAR

Happy Thanksgiving!

## THREE COURSE DINNER MENU

\$85 PER PERSON

Additional \$95 to include wine pairing with dinner

### FIRST COURSE

CHOICE OF

#### **Spiced Pumpkin Soup**

Maple Cream, Clove "Panzanella"

#### **Greens Salad**

Organic Greens, Pickled Carrots, Heirloom Tomatoes, Brioche,  
Mozzarella, Maple Vinaigrette

### SECOND COURSE

CHOICE OF

#### **Turkey Roulade**

Turkey Two Ways, Sausage Stuffing, Haricot Verts, Maple Cranberry,  
Pumpkin Puree, Turkey Gravy

#### **Niman Ranch Pork Chops (Cold Smoked)**

Sausage Stuffing, Haricot Verts, Maple Cranberry, Crispy Prosciutto,  
Pumpkin Puree, Natural Jus

### FINAL COURSE

#### **Pumpkin Meringue Cheesecake**

Spiced Meringue, Pumpkin Cream, Graham Pecan Crust

(GF) - Gluten Free | (VG) - Vegan | (V) - Vegetarian  
17% gratuities will be added to the menu price listed.

If you have any intolerance or specific diet, please ask your waiter for guidance.  
Consumption of raw or under-cooked meats can present a potential health risk.