



# INTREPID

STEAK • SEAFOOD • RAW BAR

## Thanksgiving DINNER

Dinner 5pm - 10pm | À la Carte

### STARTER

**SPICED PUMPKIN SOUP (V) \$21**

*Bourbon Cream, Pistachio Crouton*

**SEARED FOIE GRAS & FIGS \$28**

*Foie Gras, Fresh Fig, Brioche, Chives,  
Frisée Salad, Sherry Fig Reduction*

### ENTRÉES

**TURKEY ROULADE \$54**

*Turkey Breast, Sausage Stuffing, Roasted Vegetables,  
Cranberry Gastrique, Green Bean Casserole, Turkey Gravy*

**NIMAN RANCH PORK CHOP \$45**

*Sausage Stuffing, Roasted Vegetables, Cranberry Gastrique,  
Green Bean Casserole, Natural Jus*

**TOMATO BURRATA PAPARDELLE (V) \$36**

*Burrata, Roasted Pearl Onions, Local Heirloom Tomato,  
Crispy Cabbage, Peppercorn Cream*

### DESSERT

**WHITE CHOCOLATE OPERA CAKE (V/GF) \$16**

*Pumpkin Cream, Almond Daquise, Red Wine Poached Pear*

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**(V) Vegetarian (GF) Gluten Free**

*17% gratuities will be added to the menu price listed.*

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

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