

URBAN FARMER®

PORTLAND'S STEAKHOUSE

THANKSGIVING

FOR THE TABLE

Pull Apart Sweet Onion Rolls, whipped smoked ham hock butter, pickled chanterelle mushrooms
Farmer's Cheese, rooftop honey, satsuma, zucchini bread

CHOICE OF FIRST COURSE

Lobster Bisque, Meyer lemon, celery root
Blue Cheese Souffle, endive, squash, apple-pinenut
Seared Foie gras, sour cherry relish, pear, hazelnut crackers
Roasted Beets, radicchio, tarragon goat cheese, watercress, pecan
Dungeness Crab Cake, ginger, Brussels sprouts, buttermilk-herb
Ham Tasting: Iberico, Spain | La Quercia, Iowa | Surryano, Virginia
pickles, grilled bread, sweet and hot mustards

CHOICE OF ENTRÉE

Thanksgiving Turkey, honey and spice roasted breast, juniper braised leg
Pork Saltimbocca, sage, fontina, mustard greens
Cedar Plank Black Cod, leek, fennel and mussel chowder
Smoked Beef Short Rib, salsify, Oregon wasabi
Bay Leaf Marinated Prime Flatiron, Brandt beef, corn-fed, CA
Cauliflower Steak, abalone mushroom, marinated black lentils, crisp quinoa

FAMILY-STYLE SIDES

Charred Green Beans and Sweet Corn Succotash
Candied Yams, cinnamon and nutmeg
Sage Cornbread Stuffing, spiced quince
Smashed Red Potatoes, creme fraiche, chive
Spiced Carrot Slaw, mint, corriander
Cranberry-Orange Compote

CHOICE OF DESSERT

Chocolate Pecan Torte, cinnamon ice cream
Apple Spice Bread Pudding, mulled cider
Sweet Potato Pie, candied cranberries
Pumpkin Ice Cream

\$65 Per Person | \$24 Children 12 and under

Executive Chef Matt Christianson