



## HAPPY THANKSGIVING 2021

### TO START

**Carrot Ginger Soup** 7 cup 12 bowl *gf,v*

**Robin's Salmon Bisque** 9 cup 15 bowl

**Spinach Salad** asian pear, crumbled blue cheese, candied pecans, grapes,  
pomegranate balsamic vinaigrette 15 *gf,vo*

**Robin's Garden Salad** mixed greens, local market vegetables, sesame-citrus vinaigrette 8 *gf,v*  
add blue cheese 2.5

### TO SHARE

**Parker Rolls (4)** housemade honey butter 3.50

**Garlic Bread** cracked wheat sourdough, fresh garlic butter, parmesan cheese 7.5

**Crispy Brussels Sprouts** blue cheese, sliced radish, toasted pine nuts, walnut vinaigrette 15 *gf,vo*

**Salmon Cakes** red pepper coulis, dill gremolata 15

**Meze** tomato confit hummus, roasted garlic, marinated grilled market vegetables, roasted fingerlings, olives, green goddess dressing, olive toast 15 *gfo,vo*

**Moroccan Lamb Meatballs** roasted garlic sauce, pistachio dukkah 15

### MAINS

**Braised Beef Short Rib** garlic mashed potatoes, roasted sumac baby carrots, apple fennel salad, demi 32 *gf*

**Skuna Bay Salmon** sundried tomato israeli couscous, sautéed haricot verts, salsa verde, crispy capers 34

**12 oz New York Strip** roasted garlic mashed potatoes, smoked garlic puree, fried shallots,  
wilted greens, demi 44 *gf*

**Roasted Turkey** free range all natural carved white meat, dark meat, garlic mashed potatoes,  
cornbread stuffing, roasted fall veggies, cranberry sauce, housemade gravy 32 *gfo*

**Roghan Josh** north indian lamb curry, yogurt, tomatoes, green beans, almonds, cilantro-mint chutney,  
pineapple chutney, chapati, basmati brown rice 30 *gfo*

**Vegetable Lasagna** winter squash, kale, portobello mushrooms, lemon ricotta, housemade marinara 25

**Fettuccine** kale, roasted butternut squash, locally grown mushrooms, coconut almond sauce, chili flakes 25 *v*

### SIDES 6

Garlic Mashed Potatoes

House Made Cranberry Sauce

Vegetarian Cornbread Stuffing

Sweet Potatoes Au Gratin

### KIDS

Turkey with mashed potatoes, broccoli 18

Spaghettini with butter, parmesan 6 with marinara 7



**DESSERTS**

- pumpkin cheesecake 10
- pumpkin pie 9
- key lime pie 9
- carrot cake 9
- chocolate salted torte 9
- apple cranberry upside down cake 9

**COFFEE AND CHAI**

Coffee: Locally roasted fresh ground brewed South American blend organic fair trade and shade grown ..... | 3.75

Chai Latte..... | 4.75

Mocha Chai..... | 5.50

Espresso..... | 3.00

Macchiato..... | 3.75

Cappuccino..... | 4.75

Latte..... | 4.75

Mocha..... | 5.75

Awesome Hot Chocolate..... | 4.75

Cold Brew Coffee (100% Arabica Central American)..... | 5.00

Iced Mocha Float..... | 8.00

**SODAS, ETC**

Sparkling Water

Spring Water

Mexican Coke..... | 4.50

Diet Coke..... | 3

Fentiman's Ginger Beer or sparkling elderberry..... | 4.75

Izze Blackberry Soda..... | 4

Maine Rootbeer..... | 4.75

Rootbeer Float..... | 8

Arnold Palmer (1 refill)..... | 3.50

Lemonade(1 refill)..... | 3.50

Pomegranate Lemonade..... | 3.50 (no refill)

Whalebird Manguava Kombucha..... | 6

A big thanks to all of my kitchen team under the direction of executive chef Sevin Jordan, who made this day possible for you. Also to my service staff who gave up their family time to serve you. Thank you, our guest, for being here & allowing us to serve you today. It is our pleasure!