OSTRA

THANKSGIVING

Thursday, November 26, 2026 | 5:00PM – 10:00PM

FIRST COURSE

choice of one

LOBSTER BISQUE

rich sherry | crème fraîche | chive oil

Wine Pairing · Daou Cabernet Sauvignon - 6oz 18 / 9oz 27

or

POACHED PEAR & GORGONZOLA SALAD

charred radicchio | red wine poached pears | candied hazelnuts
gorgonzola | port wine vinaigrette

Wine Pairing · Dashwood Sauvignon Blanc - 6oz 12 / 9oz 18

MAIN COURSE

one composed plate, no substitutions

TRADITIONAL ROAST TURKEY BREAST (cider-brined)

or

THANKSGIVING SURF & TURF ($30 Supplement)

confit turkey leg pretzel stuffing
cream cheese & scallion whipped potatoes
honey-roasted carrots with toasted pine nuts
green bean & oyster mushroom panade with crispy shallots
finished with a classic sage turkey gravy

Wine Pairing · Greenwing Pinot Noir or Farina Valpolicella Ripasso - 6oz 12 / 9oz 18

THIRD COURSE

choice of one

BASQUE CHEESECAKE

rosemary hazelnut brittle
lacto fermented blueberries | dark plum compote

or

CITRUS OLIVE OIL CAKE

blood orange gelato | figs
marcona almond crumble

or

CHOCOLATE CRUNCH MOUSSE CAKE

cranberry fluid gel
koji bourbon caramel
sweet potato tuile

Wine Pairing · Campo Viejo Brut Cava 6oz 12 / 9oz 18

$90

plus taxes & applicable fees