

# LOCALA

KITCHEN + BAR

## THANKSGIVING

### Starters

Roasted Butternut Squash Soup  
*wild mushrooms, cipollini onions, bacon confit*

Heirloom Baby Beets  
*herb goat cheese, candied pistachios, honey gastrique*

Autumn Mixed Greens  
*endive, apples, pumpkin seeds, blue cheese, balsamic vinaigrette*

### Entrées

Harvest Cauliflower Rice Bowl  
*beluga lentils, avocado, chickpeas, lime, serrano  
pomegranate, pumpkin seeds, broccolini, cashew harissa butter*

Wild Alaskan Salmon  
*curried cauliflower puree, crisp fingerling, parsley radish salad*

Roasted Organic Turkey  
*Diesel Farms organic turkey, roasted brussels sprouts, mashed potatoes*

Rotisserie Turkey Roulade  
*brioche bread stuffing, wild mushrooms, natural gravy*

### Desserts

Traditional Pumpkin Pie  
*pumpkin seed brittle, cinnamon caramel ice cream*

Spiced Apple Cobbler Crumble  
*toasted oats, butterscotch cream, granny smith apples*

\$55

Executive Chef Karo Patpatyan

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase risk of foodborne illness. We offer products with peanuts, tree nuts, soy, milk, eggs and wheat  
WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk and, during pregnancy, can cause birth defects.  
For more information go to [www.p65Warnings.ca.gov/alcohol](http://www.p65Warnings.ca.gov/alcohol)