HIGH STEAKS
STEAKHOUSE

THANKSGIVING 2026

MARKET SALAD
Fall Market Salad
Fuji Apples, Roasted Baby Beets,
Dill-Crusted Chèvre Goat Cheese,
Five-Spice Orange Reduction, Red Vein Sorrel

MARKET SOUP
Kabocha Squash Soup
Toasted Pepitas, Crème Fraîche, Sage Oil

STARTER COURSE
Housemade Sweet Potato Gnocchi
Benton Bacon Lardons,
Toasted Marshmallow Fluff, Hot Honey

FRESH CATCH
Pan Seared Seabass
Parsnip Purée, Candied Baby Carrots,
Apple Cider Gastrique, Mustard Seeds

Suggested Wine Pairing ***17*** *6oz* | ***25*** *9oz*
Post & Beam Chardonnay by Far Niente,
Carneros, 2023

LAND ENTRÉE
Organic Diestel Farm Turkey
Sweet Pickled Cranberry,
Cornbread Dressing, Sage Giblet Gravy

Suggested Wine Pairing ***18*** *6oz* | ***27*** *9oz*
ZD Pinot Noir, Carneros 2023

Horseradish-Herb Crusted Prime Rib
Horseradish Compound Butter,
Housemade Au Jus

Suggested Wine Pairing ***38*** *6oz* | ***57*** *9oz*
Silver Oak Cabernet Sauvignon,
Alexander Valley, 2020

DESSERT
Red Wine Plum Cake
Spiced Mousse, Cranberry-Orange Compote,
Pumpkin Purée, Crispy Pumpkin Seeds,
Cinnamon Gelato

Suggested Wine Pairing ***14*** *GLS*
Taylor Fladgate 20 year Tawney, Portugal

**Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*