FIFTY 44

THANKSGIVING 2026

AMUSE-BOUCHE

BUTTERNUT BISQUE
roasted butternut squash + pepita salsa, walnut oil, sage V

SALAD

APPLE SALAD
spinach, feta, toasted walnuts, pepitas, pomegranate seeds,
apple yuzu vinaigrette GF

APPETIZERS

Please select one

SPINACH ARTICHOKE DIP
quattro fromage fondu, house potato chips GF

STUFFED MUSHROOMS
spinach, sharp cabot cheddar, parmesan cream, herb breadcrumbs

ENTRÉES

Please select one

ROASTED TURKEY BREAST
sourdough stuffing, whipped potatoes, haricots verts,
cippolini onions, turkey gravy

AGED PRIME RIB
asparagus, duck fat fingerling potatoes, beef tallow yorkshire pudding,
bordelaise sauce GF

STUFFED DELICATA SQUASH
quinoa, spinach, butternut squash, pepita pesto, smoked sweet potato purée,
pomegranate pistou V/GF

DESSERTS

Please select one

APPLE CRISP
local apples, cardamom streusel, vanilla ice cream

PUMPKIN TART
chantilly cream, pumpkin crème anglaise

CRANBERRY CRÈME BRÛLÉE
charred orange, berry bliss, burnt honey whipped crème

Nakoma supports local farmers and serves organic ingredients when possible.

ELEVATED DINING

A 3% processing fee will be added to all credit card transactions. For parties of 6 or more there will be a 20% gratuity added.

10-15-26