FIFTY44

THANKSGIVING 2026

$100 P/P | $60 CHILDREN 10-2 | FREE UNDER 2

AMUSE-BOUCHE

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

SALAD

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

APPETIZERS

Enjoy the duo!

SPINACH ARTICHOKE DIP (GF)
quattro fromage fondu, house potato chips

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

ENTRÉES

Please select one

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

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

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

DESSERTS

Please select one

PUMPKIN CHEESECAKE
chantilly cream

VANILLA CRÈME BRÛLÉE
berry bliss, charred orange

RESERVE YOUR TABLE

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.

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