



THANKSGIVING 2026

\$100 P/P | \$60 CHILDREN 10-2 | FREE UNDER 2
SEATINGS 11AM-1PM & 2-4PM

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

RESERVE YOUR TABLE

Please Note: After an online reservation is made, the booking party will be contacted by Nakoma to collect credit card information. Cancellations after Nov. 19, 2026 will be charged 25% of the total value of the reservation.

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.