The Compound Restaurant
Thanksgiving Menu
Thursday, November 26, 2026

FIRST COURSE

Porcini Mushroom Soup

Wild Mushroom & Spinach
Mascarpone cheese & Puff pastry

Smoked Salmon Toast

Marble Rye, Egg Salad
Red Onion, Caper, Parsley

Crispy Fried Pacific Oysters
Remoulade & Lemon

Applewood Smoked Sausage
Cabbage, Apple & Sweet Onion
Fall Cider Reduction

Shaved Brussels Sprouts Salad
Pecorino Cheese
Toasted Hazelnuts

Fall Salad

Roasted Carrots, Parsnips & Golden Beets
Horseradish Vinaigrette & Watercress

MAIN COURSE

Roast Turkey Dinner
Baby Carrots, Brussels Sprouts, Green Beans, Spanish Chorizo Stuffing
Cranberry-Orange Relish, Mashed Yukon Gold Potatoes
Caramelized Onion-Giblet Gravy

Grilled Beef Tenderloin
Fork Crushed Yukon Potatoes with Maytag Blue Cheese
Sauteed Spinach, Demi & Black Truffle Cream

Seared Organic Salmon
Thai Red Curry, White Rice
Baby Carrot, Brocolini & Lime

Slow Braised Lamb Shank
Beluga Lentils, Mirepoix & Red Chard
Reduced Braising Jus, Mint Chimichurri

Heritage Pork Tenderloin
Roasted Pepperonata
Brussel Sprout Leaves & Sherry Jus

Wild Mushroom & Organic Stone Ground Polenta
Black Truffle Relish, Shaved Parmesan
Organic Watercress

SIDES

Crispy Buttermilk Onion Rings 9

Mashed Potatoes 8
Add Truffle +5

Wild Mushrooms 15

Sautéed Spinach 9

DESSERTS

Classic Pumpkin Pie

Golden Raisin and Pepita Sauce

Dark Chocolate Tart

Kirsch Whipped Cream, Dark Cherry Sauce

Spiced Apple Upside Down Cake

Golden Delicious Apples, Walnut Caramel, Cardamom Ice Cream

New York Style Cheesecake

Candied Cranberries, Orange Zest

3-course prix fixe dinner, $135.00 per person.

Children's under 12 Entrée and dessert $45.00 per person.

Tax and Gratuity not Included

All beverages charged by consumption.

A Mark Kiffin Restaurant

THE COMPOUND SANTA FÉ