

Thanksgiving Dinner \$49

ENTREE

Turkey Two Ways

Brined and roasted turkey breast, braised

Turkey thigh with 'whole bird' gravy,



SIDES

Haricot Verts

Garlic, shallot, herb butter, guanciale

Brown Butter Mashed Yukon Potatoes

Roasted garlic, brown butter, chives

Roasted Thumbelina Carrots

Parsley, maple, lemon

Cornbread Dressing

Sage, confit turkey leg

Roasted Pearl Onions

Butter, thyme, white wine

Cranberry Orange Relish

Fresh cranberries, spices, ginger, brown sugar



DESSERT

Sticky Toffee Pudding

J.P. Trodden bourbon toffee, candied pecans,

cinnamon merengue, local vanilla ice-cream

20% service charge will be added to all checks, and 100% of the service charge is distributed to the service personnel.

Additional gratuity is at the guest's discretion.

* The King County Health Department wants you to know:

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Happy Thanksgiving!

URBANE



Tomas Ortiz
Chef de Cuisine