

THANKSGIVING DINNER

Thursday, November 23rd | \$55



PERFECT PAIRINGS

ERATH RESPLENDENT PINOT NOIR

Willamette Valley, Oregon

\$12 glass | \$48 bottle

QUILT CABERNET SAUVIGNON

Napa, California

\$18 glass | \$72 bottle

BELLE GLOS CLARK & TELEPHONE PINOT NOIR

Sonoma Coast

\$19 glass | \$75 bottle

MER SOLEIL CHARDONNAY

Santa Lucia Highlands

\$13 glass | \$50 bottle



WELCOME BREW ANGRY ORCHARD *Rosé Hard Cider*

SAVORY BREAD BASKET

BUTTERY PAN ROLLS, PUMPKIN BREAD, MINI CORNBREAD MUFFINS

with honey salted butter

STARTERS

PUMPKIN RICOTTA TORTELLONI

nutmeg-walnut cream & chives

BUTTERNUT SQUASH BISQUE

toasted pumpkin seeds, fried sage & cinnamon spiced cream

BRUSSELS SPROUTS & ARUGULA SALAD

gala apples, marcona almonds, shaved manchego, cranberry vinaigrette

LOBSTER & SAFFRON RISOTTO

roasted acorn squash

ENTRÉES

ROASTED TURKEY BREAST

sage stuffing, roasted brussels sprouts, whipped yukon gold potatoes & giblet gravy

BAROLO BRAISED SHORT RIB

butternut squash goat cheese polenta & chanterelle mushrooms

PAN SEARED SALMON

jumbo lump crab, roasted cauliflower, baby carrots, lemon butter sauce

DESSERTS

PUMPKIN CHEESECAKE

spiced whipped cream

CHOCOLATE MOUSSE CAKE

fresh raspberries

THANKSGIVING APPLE PIE

cinnamon spice whipped cream