THANKSGIVING DINNER

Thursday, November 26th, 2026 | $60



PERFECT PAIRINGS

MER SOLEIL CHARDONNAY
Santa Lucia Highlands
$15 glass | $60 bottle

BELLE GLOS CLARK & TELEPHONE
PINOT NOIR *Santa Maria Valley*
$19 glass | $75 bottle

QUILT CABERNET SAUVIGNON
Napa, California
$18 glass | $72 bottle

THE PRISONER "SALDO"
ZINFANDEL *California*
$15 glass | $60 bottle

WELCOME BREW

ANGRY ORCHARD *Crisp Apple Hard Cider*

SAVORY BREAD BASKET

BUTTERY PAN ROLLS, PUMPKIN BREAD, HOMEMADE JALAPEÑO CORNBREAD

with honey salted butter

STARTERS

PUMPKIN RICOTTA TORTELLONI
parmesan nutmeg spice, thyme brown butter sauce

BUTTERNUT SQUASH BISQUE
toasted pumpkin seeds, fried sage & cinnamon spiced cream

ROASTED BRUSSELS SPROUT & RADICCHIO SALAD
crispy prosciutto, warm maple sage vinaigrette, blue cheese crumbles, toasted pecan

RED ARGENTINE SHRIMP & 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

CHILEAN SEABASS
spinach parmesan risotto & heirloom tomato butter sauce

DESSERTS

PUMPKIN CHEESECAKE
spiced whipped cream

CHOCOLATE MOUSSE CAKE
fresh raspberries

CLASSIC PECAN PIE
bourbon sauce, whipped cream