

THANKSGIVING DINNER

Thursday, November 26th | \$50



PERFECT PAIRINGS

RÉSONANCE PINOT NOIR

Willamette Valley, Oregon 2018

\$15 glass | \$60 bottle

DAOU CABERNET SAUVIGNON

Paso Robles, California 2018

\$14 glass | \$55 bottle

CAKEBREAD SAUVIGNON BLANC

Napa, California 2019

\$15 glass | \$60 bottle

JORDAN CHARDONNAY

Russian River, California 2017

\$18 glass | \$70 bottle



WELCOME BREW

ANGRY ORCHARD *Rosé Hard Cider*

SAVORY BREAD BASKET

BUTTERY PAN ROLLS, PUMPKIN BREAD, MINI CORNBREAD MUFFINS

with cinnamon honey butter

STARTERS

BUTTERNUT SQUASH BISQUE

cinnamon spiced cream & fried sage

CAESAR SALAD

spiced pumpkin seeds, dried cranberries & parmesan croutons

PUMPKIN RICOTTA RAVIOLI

nutmeg-walnut cream & chives

LOBSTER & BUTTERNUT SQUASH RISOTTO

baby spinach & tarragon

ENTRÉES

ROASTED TURKEY BREAST

fall herbs, pine nut & cornbread dressing, roasted brussels sprouts & smoked bacon, whipped yukon gold potatoes & pan gravy

8 OZ FILET OF BEEF

truffle potato gratin, haricot vert, point Reyes blue cheese & rosemary chianti sauce

PAN SEARED BRANZINO PICCATA

jumbo lump crabmeat, fresh fennel, fingerling potatoes, broccolini & lemon-thyme sauce

DESSERTS

PUMPKIN CHEESECAKE

spiced whipped cream & caramel sauce

CHOCOLATE MOLTEN LAVA CAKE

vanilla bean gelato & raspberry coulis

GALA APPLE & PECAN BREAD PUDDING

cinnamon streusel topping, & salted caramel sauce



THANKSGIVING TO GO

*Pick up by November 25th
3 Courses for Two \$80 for Four \$150*

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whipped yukon gold potatoes & pan gravy*

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