

THANKSGIVING DINNER

Thursday, November 28th | \$55



PERFECT PAIRINGS

MER SOLEIL CHARDONNAY

Santa Lucia Highlands
\$15 glass | \$60 bottle

QUILT CABERNET SAUVIGNON

Napa, California
\$18 glass | \$72 bottle

BELLE GLOS CLARK & TELEPHONE PINOT NOIR

Santa Maria Valley
\$19 glass | \$75 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

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