
H A P P Y T H A N K S G I V I N G

DINNER - FORTY-EIGHT DOLLARS /PER PERSON

WINE PARING- TWENTY NINE DOLLARD/PER PERSON

**SUGGESTED WINE PARING CAN BE SUBSTITUTED WITH THE OTHER WINES OFFERED ON THE LIST*

WINE POUR - 3.5OZ PER TASTING

APPETIZERS (CHOICE OF)

GRAND CRU FRENCH ONION SOUP

CARAMELIZED ONION, BEEF BROTH, CROSTINI, GRUYERE

E. GUIGAL, COTES DU RHONE, RHONE, FRANCE 2018

BUTTERNUT RISOTTO - CHESTNUTS, PEPITOS, SAGE-CHILE BUTTER

ELENA WALSH, PINOT GRIGIO, ALTO ADIGE, ITALY 2018

HEIRLOOM BEET SALAD - ROASTED BEETS/ PECANS / DRY CRANBERRIES/CRANBERRY VINAIGRETTE/ BLUE CHEESE/
ARUGULA

ST. CHRISTOPHER, AUSLESE RIESLING, MOSEL, GERMANY 2015

TRUFFLED DEVILED EGGS

STUFFED EGGS, TRUFFLE OIL, CROSTINI, DUCK CONFIT

MOULIN DES VRILLERES, SAUVIGNON BLANC, SANCERRE, FRANCE 2019

ENTRÉES (CHOICE OF)

ROAST TURKEY

ROOT VEGETABLE STUFFING, SWEET POTATO PUREE, APPLE-CRANBERRY COMPOTE

CALVADOS PAN GRAVY

MIGRATION BY DUCKHORN, PINOT NOIR, CA 2017

POTATO CRUSTED ROCKFISH

POTATO WRAPPED ROCKFISH / LEMON CAPER BROWN BUTTER/MUSHROOM-ONION CONFIT

FRENCH BEANS/ ROOT VEGETABLE

DOMAINE ROMANIN, CHARDONNAY, MACON, FRANCE 2018

GLAZED LOIN OF PORK

PUREE OF RED KABOCHA SQUASH, ROASTED CIPOLLINI ONIONS, CALVADOS REDUCTION (GF)

"PESSIMIST" BY DAOU, SHIRAZ/PETITE SIRAH BLEND, PASO ROBLES, CA 2017

DESSERTS (CHOICE OF)

PUMPKIN CHEESECAKE- CARAMEL SAUCE

TENUTA SANT' ANNA, GLERA, PROSECCO, VENETO, ITALY NV

SORBET AND MIXED BERRIES (GF)

MADER - CRÉMANT D'ALSACE, LOIR VALLEY, FRANCE NV

WHITE CHOCOLATE BREAD PUDDING- VANILLA ICE CREAM

CHATEAU LES GRANDES TERRES, FRANCE 2017

APPLE AND PEAR FINANCIER- BUTTER PECAN ICE CREAM (GF)/(N)

TENUTA SANT' ANNA, GLERA, PROSECCO, VENETO, ITALY NV