



THANKSGIVING DINNER

Thursday, November 28th | 12 - 9 pm | \$46

PERFECT PINOT PAIRINGS

RÉSONANCE PINOT NOIR
Willamette Valley, Oregon 2016
\$15 glass | \$70 bottle

PATZ & HALL PINOT NOIR
Sonoma Coast, California 2015
\$17 glass | \$75 bottle

STARTERS

BUTTERNUT SQUASH BISQUE
pomegranate, crispy sage

CRU HOUSE SALAD
*baby lettuces, tomatoes, red onion,
shaved brussels sprouts, warm goat cheese,
lemon thyme vinaigrette*

PUMPKIN MASCARPONE RAVIOLI
*fall spiced brown butter,
parmigiano-reggiano*

MAPLE GLAZED QUAIL LOLLIPOPS
wild mushrooms, creamy asiago polenta

PROSCIUTTO WRAPPED SHRIMP
*brussels sprouts, radicchio,
citrus scampi sauce*

ENTRÉES

ROASTED TURKEY BREAST
*spice rubbed with sausage cornbread stuffing,
whipped yukon gold potatoes,
green bean casserole & pan gravy*

SEARED DIVER SCALLOPS
*butternut squash risotto,
pancetta, apple butter*

FILET MIGNON
*6 oz filet of beef, truffle potato gratin,
haricot vert, point Reyes blue cheese,
rosemary chianti sauce*

PARMESAN CRUSTED HALIBUT
*jumbo lump crab, baby spinach,
lemon basil scampi sauce*

SAVORY BREAD BASKET

BUTTERY PAN ROLLS
PUMPKIN
BANANA WALNUT
CORNBREAD
with orange honey butter

DESSERTS

PUMPKIN CHEESECAKE
spiced whipped cream, cranberry compote

GALA APPLE & PECAN
BREAD PUDDING
cinnamon streusel topping, whiskey sauce

CHOCOLATE MOLTEN LAVA CAKE
vanilla bean gelato & raspberry coulis