

THANKSGIVING DINNER

Thursday, November 25th | \$55



PERFECT PAIRINGS

ELOUAN PINOT NOIR

Willamette Valley, Oregon

\$12 glass | \$48 bottle

QUILT CABERNET SAUVIGNON

Napa, California

\$18 glass | \$72 bottle

BELLE GLOS PINOT NOIR

California

\$17 glass | \$68 bottle

JORDAN CHARDONNAY

Russian River, California

\$20 glass | \$76 bottle



WELCOME BREW

ANGRY ORCHARD *Rosé Hard Cider*

SAVORY BREAD BASKET

BUTTERY PAN ROLLS, PUMPKIN BREAD, MINI CORNBREAD MUFFINS

with cranberry honey butter

STARTERS

PUMPKIN RICOTTA RAVIOLI

nutmeg-walnut cream & chives

BUTTERNUT SQUASH BISQUE

lobster corn fritter, fried sage & cinnamon spiced cream

BRUSSELS SPROUTS & ARUGULA SALAD

gala apples, marcona almonds, shaved Manchego, lemon thyme vinaigrette

SHRIMP & ACORN SQUASH RISOTTO

baby spinach & tarragon

ENTRÉES

ROASTED TURKEY BREAST

cornbread dressing, roasted brussels sprouts, whipped yukon gold potatoes & giblet gravy

BAROLO BRAISED SHORT RIB

butternut squash goat cheese polenta & chanterelle mushrooms

PAN SEARED SCOTTISH SALMON

romanesco broccoli, creamed leeks & grain mustard lemon sauce

DESSERTS

PUMPKIN CHEESECAKE

spiced whipped cream & caramel sauce

CHOCOLATE MOUSSE CAKE

layers of rich chocolate cake, fluffy mousse & raspberry sauce

CLASSIC CARROT CAKE

walnuts, pineapple, cream cheese frosting