

# THANKSGIVING DINNER

Thursday, November 24<sup>th</sup> | \$52



## PERFECT PAIRINGS

### ELOUAN PINOT NOIR

*Willamette Valley, Oregon*

\$12 glass | \$48 bottle

### QUILT CABERNET SAUVIGNON

*Napa, California*

\$18 glass | \$72 bottle

### PATZ & HALL PINOT NOIR

*Sonoma Coast*

\$17 glass | \$68 bottle

### MER SOLEIL CHARDONNAY

*Santa Lucia Highlands*

\$13 glass | \$50 bottle



**WELCOME BREW** ANGRY ORCHARD *Rosé Hard Cider*

## CHEF'S AMUSE

BUTTERNUT SQUASH & BURRATA BRUSCHETTA

*honey drizzle*

## SAVORY BREAD BASKET

BUTTERY PAN ROLLS, PUMPKIN BREAD, MINI CORNBREAD MUFFINS

*with honey salted butter*

## STARTERS

PUMPKIN RICOTTA TORTELLONI

*nutmeg-walnut cream & chives*

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*

RAINBOW TROUT & JUMBO LUMP CRAB

*roasted cauliflower, pearl couscous, lemon butter sauce*

## DESSERTS

PUMPKIN CHEESECAKE

*spiced whipped cream*

MOLTEN CHOCOLATE LAVA CAKE

*vanilla whipped cream & raspberry sauce*

CRÈME BRÛLÉE

*raspberry sauce*