

Thanksgiving 2017

FIRST COURSE

Autumn Harvest

baby kale, roasted butternut squash, quinoa, apples,
dried cranberries, goat cheese, cherry vinaigrette

Hopler Gruner Veltliner

Lobster Cakes

celery root slaw, manchego, smoked paprika tartar

Nicolas Feuillatte Champagne

Duck Liver Mousse

grilled baguette, port wine gelée

Cloudline Pinot Noir

Parsnip Pumpkin Bisque

maple crème fraîche, toasted pepitas

Lini 910 Lambrusco

MAIN COURSE

Roasted Native Turkey Breast

mashed potatoes, cranberry stuffing, braised carrots & pearl onions, whiskey gravy

Revolution Malbec

Blue Cheese-Crusted Tenderloin

porcini polenta, garlic butter broccolini, peppercorn demi

Silver Palm Cabernet Sauvignon

Pan-Roasted Trout

white bean salad, crispy shallots, caper vinaigrette

Bisol Jeio Cava Rosé

Sugar Pumpkin Risotto

maple roasted sugar pumpkin, parmesan spinach risotto

Domaine Talmard Chardonnay

DESSERT

Buttermilk Biscuit Shortcake

charred peaches, apples, mixed berry chutney, vanilla mascarpone

Neige Sparkling Apple Wine

Pumpkin Pie

nutmeg whipped cream

Montevina Zinfandel Port

SHARED SIDES

\$9 EACH

Maple-Braised Sweet Potatoes

Cranberry & Walnut Stuffing

Baked Mac & Cheese

Mashed Potatoes

\$40 per person

optional wine pairing \$24 per person

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy. An 18% gratuity will be added to parties of 6 or more.