



THANKSGIVING SPECIALS

APPETIZERS

Hubbard Squash Bisque \$9

*Granny Smith Apple, Crème Fraîche, Sage Brown Butter
2016 Fog Mountain, Pinot Noir, Napa Valley, CA \$10*

Golden Beet Salad \$12

*Petit Greens, Apple Cider Vinaigrette,
Herb Goat Cheese, Candied Walnuts
2016 Darcie Kent, Grüner Veltliner, Monterey, CA \$13*

ENTREES

Maple-Bourbon Glazed Turkey Duo \$26

*Apple-Sage Stuffing, Oyster Mushrooms, Green Bean Casserole,
Pineapple & Cranberry Sauce, Turkey Gravy
2014 Ridge Lane, Chardonnay, Santa Cruz, CA \$12*

Grilled NY Strip Steak \$34

*Pomme Purée, Asparagus, Crispy Shallots,
Charred Shishito Chimichurri, Bordelaise Sauce
2015 Besadien, Cabernet Sauvignon, Walla Walla, WA, \$13*

DESSERT

Pecan Pie \$10

*Pumpkin Mousse, Cider Caramel
Lustau San Emilo, Pedro Ximenez, Bodegas Hidalgo \$10*