



# Thanksgiving Day Menu



\$52 per adult ~ \$26 per child (4-10 years, under 4 eat free)

20% Gratuity is added to all parties of six or more.

## First Tastes

### ~Soup~

Choice of One per Person

#### Pumpkin Bisque\*

roasted pumpkin seeds, pumpkin spiced cream, cider syrup

#### Chicken & Fall Vegetable

seasonal vegetables, pearl pasta

### ~Salad~

Served Family Style

#### Caesar Salad

classic caesar dressing, garlic croutons, parmesan cheese

#### Arugula Salad\*

Riesling poached pears, candied walnuts, pickled red onions, goat cheese



## The Main Event

### ~Entrees and Sides~



Served Family Style

#### Roasted Turkey & Pepper Crusted Filet Mignon

Roasted Brussel Sprouts, Green Bean Casserole\*, Roasted Cauliflower\*,

Maple & Marshmallow Sweet Potatoes\*, Rustic Fork Mashed Red Bliss Potatoes\*

Classic Stuffing, Gravy, Cranberry Compote\*

Vegetarian & Pescatarian Entrée available by Request. \*Sides that are or can be modified to be vegetarian. All of the Entrees & Sides are gluten free except for the Green Bean Casserole, Stuffing & Gravy.



## The Final Act: Dessert



Assorted Sweet Treats

Cranberry & Apple Pie, Pumpkin Pie, Apple Cake, Flourless Chocolate Cake, Pumpkin Bread, Pecan Bars, Coconut Cream Tart, Assorted Cookies, Pepita Brittle, Chocolate Bark

### ~ Featured Cocktail & Wines ~

#### FALL MULE \$10/\$14

Apple Whiskey, Fresh Lime, Gosling Ginger Beer

## WHITE WINES

#### BREWER CLIFTON CHARDONNAY, SANTA RITA HILLS, CA 2016

Hints of flint, lemon and toasted oak show on the nose with expressive grapefruit pith and squeezed citrus notes.

\$16 glass ~\$74 per bottle

#### KIM CRAWFORD SAUVIGNON BLANC, NEW ZEALAND

Grown in limestone soils on near-vertical slopes, fermented and aged in acacia casks expresses gorgeous exotic fruit with abundant minerality

\$14 glass ~ \$54 per bottle

#### TERRAPIN PINOT GRIS,

#### WILLAMETTE VALLEY, OR 2017

Grapefruit, melon and nectarine flavors are there in abundance, with highlights of lemon zest and defining acidity. 91pt WS

\$12 glass ~ \$44 per bottle

## RED WINES

#### CHERRIES & RAINBOWS GSM, LANGUEDOC, FR 2019

Medium bodied with notes of blackberry, dark cherry, eucalyptus, and plum.

\$14 glass ~ \$52 per bottle

#### MAISON HENRY FESSY BEAUJOLAIS VILLAGES VIEILLES VIGNES, FR 2018

100 % Gamay ~ Light to medium bodied. Notes of raspberry & cherry with a beautiful finish with peppery notes

\$12 glass ~ \$48 per bottle

#### SMITH & HOOK CABERNET SAUVIGNON, CENTRAL COAST, CA 2017

Fruit forward aromas of plum & cranberry with bright acidity and flavors of cherry, raspberry & a hint of mocha.

\$16 glass ~ \$62 per bottle

Please notify your server of any special requests or dietary restrictions. Because some of the items may need to be prepared differently, they may take a little longer to prepare. Our kitchen tries our best to take special care of all dietary needs, however, in the case of severe allergy, we cannot guarantee or assume responsibility for guests with allergies. Guests eat at their own risk. Please see a manager for additional information