



THANKSGIVING DINNER

THANKSGIVING DAY • 2:00PM - 8:00PM

Three-Course Dinner Menu | Select One Item From Each Course

First Course

PUMPKIN SPICE BISQUE

Roasted Pumpkin, Butternut Oil, Toasted Pepitas and Cranberry Crème Fraiche
Chardonnay, Banshee, Sonoma Coast, 2016, CA

FALL SPINACH SALAD

Spinach, Chèvre, Candied Cranberries, Butternut Squash, Spiced Walnuts
Apple Butternut Vinaigrette
Riesling, Leonard Kreuzsch, Mosel-Saar-Ruwer, 2013, Germany

SWEET POTATO FINGERLINGS AND BRUSSELS SPROUTS

Bacon Lardons, Chestnuts, Local Maple Syrup
Cotes du Rhone, Saint Cosme, 2018, France

Second Course

ORGANIC FREE RANGE TURKEY

Smoked Oyster and Chorizo Dressing, Bourbon and Orange Cranberries,
Blistered Garlic Haricot Verts, Smoked Mash Potatoes, Pan Gravy
Chardonnay, Chateau Guilhem, Languedoc-Roussillon, 2016, France

WOOD OVEN RIBEYE ROAST

Garlic and Herb Roasted Fingerling Potatoes, Caulilini, Arugula Horseradish Pesto, Au Jus
Zinfandel, Ancient Peaks, Paso Robles, 2017, CA

BROILED FLOUNDER

Bamboo Rice, Confit Beets, Caper Persillade, Lemon Buerre Blanc
Pinot Grigio, Tramin, Trentino-Alto Adige, 2018, Italy

BUTTERNUT SQUASH AGNOLOTTI

Wild Mushrooms, Wilted Greens, Ricotta Salata, Brown Butter Sage Sauce
Bianco d'Alessano, Cardone, "il Castillo", Locorotondo, 2013, Italy

Dessert

PUMPKIN PIE WITH VANILLA WHIPPED CREAM

Vignoles, Anthony Road, "Martini-Reinhardt Selection", Finger Lakes, 2012, NY

WARM APPLE PIE WITH VERMONT ISLAND CARAMEL SEA SALT ICE CREAM

Apple Ice Wine, Sheldrake Point, Fingerlakes, NV, NY

CHOCOLATE ESPRESSO MOUSSE WITH PUMPKIN CRÈME

Madeira, Blandy's Alvada 5 Year

\$80 + TAX & GRATUITY

INCLUDE WINE PAIRING | \$115 + TAX & GRATUITY

Reservations required. Vintages subject to change. Discounts and certificates excluded. See hostess for details.

