



Happy Thanksgiving

\$45 per guest | \$20 children under 12
Optional Wine Pairings \$15 for three courses | \$6 per course

Caymus Cabernet Sauvignon, Napa Valley, California
\$42 supplement

FIRST COURSE

Ginger Squash Soup

toasted pepitas, spicy caramel popcorn

Domaine du Prince, Rhone Valley, France or Monte Cravet, Carignan, Languedoc-Roussillon, France

MAIN COURSE

(select one)

Roasted Turkey Breast

confit turkey stuffing, roasted & caramelized haricot verts, natural jus

St. Hilare, Pinot Noir, Languedoc-Roussillon, France or Stobi, Zilavaka, Tikvesh, Macedonia

Bourbon-Glazed Ham

whipped sweet potatoes, roasted sunchoke, gremolata, sorghum

Gran Passione, Merlot, Veneto, Italy or Novellum, Chardonnay, Languedoc-Roussillon, France

Seared Sea Scallops*

apple-celery root puree, walnut spätzle, compressed apples, sage gastrique
(\$5 supplement)

Cadonini, Pinot Grigio, Veneto, Italy or Chateau La Grave, Malbec, Cahors, France

Roasted Filet Mignon*

crushed Yukon potatoes, caramelized brussels sprouts, cranberries, beet marmalade, red wine jus
(\$8 supplement)

The Pessimist, Syrah & Zinfandel blend, Paso Robles, CA or Landmark Overlook, Chardonnay, Sonoma, CA

DESSERT

Apple Cranberry Cobbler

cinnamon streusel, fresh cranberries and apples, gelato

Veuve Devienne, Brut Rose, Rhone Valley, France or Irish Coffee

**This item may be undercooked. Consuming raw or undercooked to order meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*