

Happy Thanksgiving

First Course

- Choice Of -

Butternut Squash Bisque

topped with crème fraiche and toasted pumpkin seeds

Or

Arugula Salad

candied walnuts, feta cheese, pomegranate, with a balsamic vinaigrette

NV Nicolas Feuillate Brut, Champagne, France

Second Course

- Choice Of -

Traditional Roasted Turkey Dinner

served with garlic mashed potatoes, green beans almondine, sourdough-apple sausage-herb stuffing, cranberry compote and apple cider gravy

2019 Sonoma-Cutrer Rose, Russian River Valley, CA

Or

Certified Black Angus Prime Rib

10 oz prime rib served with scalloped potatoes, broccolini, and a savory herb demi glaze

2017 Charles Krug, Merlot, Napa Valley, CA

Or

Halibut en Papillote

served with red potatoes, cherry tomatoes, fennel, green peas, meyer lemon, and dill

2018 Domaine Louis Moreau, Chardonnay, Chablis, Burgundy, France

Or

Wild Mushroom Pappardelle

served with a saffron cream sauce

2016 Albert Bichot, Pinot Noir, Fixin, Cote de Nuits, France

Third Course

- Choice Of -

Granny Smith Apple Pie a la Mode

Chateau Pineu de Rey, Sauternes

OR

House Made Pumpkin Pie

Broadbent, Verdelho Madeira

\$72 for three courses

\$120 with wine pairing

Children under 12 years old \$35