
THANKSGIVING MENU

\$145 PER PERSON | +\$65 FOR WINE PAIRINGS

amuse

TAPIOCA CHICHARRON

goat cheese herb mousse

first course | please select one

ROASTED BUTTERNUT SQUASH SOUP

crispy shallots, chili oil

PAIRED WITH: 2020 Flat Top Hills **Chardonnay**, St. Helena, CA

BABY SPINACH SALAD

roasted acorn squash, pork belly, smoked blue cheese, spiced orange vinaigrette

PAIRED WITH: 2020 Richard Bocking **Riesling**, Mosel, GR

BEEF CARPACCIO

roasted tomato aioli, ube chips, micro celery

PAIRED WITH: 2018 Murgo **Brut Rosé Metodo Classico**, Sicily, IT

second course | please select one

DIVER SCALLOPS

bacon Swiss chard, orange glaze reduction

PAIRED WITH: 2021 L'Ecole **Chenin Blanc** "Old Vines", Yakima Valley, WA

DUCK BREAST

pommes purée, black cherry chutney

PAIRED WITH: 2021 Pavette **Pinot Noir**, Central Coast, CA

MUSHROOM RISOTTO

mixed mushrooms, parmigiana cheese, seared foie gras

PAIRED WITH: 2020 De Forville **Dolcetto d'Alba**, Piedmont, IT

third course | please select one

TURKEY DINNER

dressing, cranberry sauce, pommes purée, roasted brussels

PAIRED WITH: 2022 Domaine Dupeuble **Beaujolais**, Beaujolais, FR

PRIME FILET

confit fingerling potatoes hash, red wine demi-glace

PAIRED WITH: 2020 Braai **Cabernet Sauvignon**, Cape Town, SA

SEARED SEA BASS

pumpkin risotto, spiced butternut squash, asparagus, fresh herbs

PAIRED WITH: 2021 Tenuta Campo al Mare **Vermentino** Bolgheri, Tuscany, IT

SPICED SWEET POTATO

roasted butternut squash purée, golden raisin apple chutney, braised greens

PAIRED WITH: 2021 Longoria Two Wolves **Graciano**, Santa Ynez Valley, CA

dessert | please select one

PUMPKIN BRÛLÉE

maple candy, spiced whipped cream

PAIRED WITH: Bodegas Delgado Zuleta PX **Sherry**, Andalucia, SP

STRAWBERRY CHEESECAKE

strawberry chips, raspberry sauce

PAIRED WITH: 2020 Chateau Hallet **Sauternes**, Bordeaux, FR

CHOCOLATE AVOCADO MOUSSE

coco nibs

PAIRED WITH: 2019 Dry Creek Heritage Vines **Zinfandel**, Sonoma, CA