

THANKSGIVING PRIX FIXE MENU



Thursday, November 28, 2024

\$85 per person, \$44 for kids (5-12)

MAINS (Served Family Style)

Herb Roasted Turkey Breast

Sage Gravy, Garlic Whipped Potatoes, Brussel Sprouts

pair with Pats and Hall Dutton Ranch Russian River Valley Chardonnay +\$82

Buttery, fruitful and acidic, enhancing the richness of the turkey and sage gravy.

pair with Flowers Sonoma Coast Pinot Noir +\$145

Featuring cherry & raspberry flavors, its earthy undertones elevate the herbs in the dish.

pair with Silverado Miller Ranch Sauvignon Blanc +\$55

A refreshing pairing enhancing the gravy, while balancing the richness of the whipped potatoes and brussels.

Turkey Leg Rilette

Jalapeño-Cheddar Cornbread Pudding, Cranberry-Orange Marmalade

pair with Orin Swift California Desert Zinfandel Blend +\$115

Featuring rich, jammy fruit flavors with a hint of spice, enhancing the pudding and cranberry-orange marmalade.

pair with Mumm Napa Brut \$64

With its crisp acidity and delightful bubbles, this sparkling wine compliments the sage gravy and whipped potatoes.

SIDES (Served Family Style)

Okinawa Sweet Potato Fuji Apple Hash **VG**

Spiced Marshmallow

Fall Harvest Salad **VG GF**

Baby Kale, Pickled Apples, Candied Pecans, Aged Cheddar, Roasted Butternut, Cider Vinaigrette

DESSERT (Served Family Style)

Pumpkin Spice Sfogliatelle **VG**

Candied Pumpkin, Caramelized Apple, Whipped Ricotta Meringue, Sage

GF-Gluten Free **VG**-Vegetarian **VE**-Vegan **DF**-Dairy Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.