



THANKSGIVING FAMILY STYLE MENU

Thursday, November 28, 2024

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

WINE PAIRINGS

Orin Swift California Desert Zinfandel Blend +19/\$115

Mumm Napa Brut +\$13/\$64

Silverado Miller Ranch Sauvignon Blanc +\$14/\$55

FIRST COURSE

Fall Harvest Salad VG GF

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

MAIN COURSE

Herb Roasted Turkey Breast GF

Sage Gravy, Garlic Whipped Potatoes, Brussel Sprouts

Turkey Leg Rilette

Jalapeño-Cheddar Cornbread Pudding, Cranberry-Orange Marmalade

Okinawa Sweet Potato-Fuji Apple Hash VG

Spiced Marshmallow

DESSERT

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.