



THANKSGIVING FEAST 2017

THURSDAY, NOVEMBER 23RD, 2017

Sunchoke Bisque with Burgundy Truffle
2010 Vouvray, Le Clos, Domaine Vincent Carême



Pacific Sablefish with Bergamot Sabayon
2014 Blanco de Bernabeleva, "Navaherreros", Vinos de Madrid

Warm Dungeness Crab Salad with Winter Squashes and Apples
2013 Chardonnay, Mira, Hyde Vineyard, Carneros



Wild Mushroom Ravioli, Stinging Nettle and Reggiano Parmesan
2009 Brunello di Montalcino, Il Colle

Grilled Pacific Swordfish with Flavors of Romesco
2010 "L'Autre", Terre Rouge, Sierra Foothills

Slow Roasted Willie Bird Turkey with Wild Mushroom Roasted Garlic Gravy
Chestnut Herb Stuffing, Potato Puree and Steamed Broccoli Hollandaise
2013 Pinot Noir, DuMOL, Russian River Valley



Pecan Tart with Speculoos Ice Cream

Pumpkin Ice Cream Profiteroles with Egg Nog Anglaise



Leftovers

78.00 per person

Wine pairings, 42.00 additional

DRAFT MENU – MOTHER NATURE WILLING