



2018's menu below to be used for reference only. 2019's menu is still TBD.

THANKSGIVING FEAST 2018

Roasted Cauliflower Soup with Vaudovan
Champagne Laurent-Perrier, Demi-Sec



Panko Crusted Sea Scallop with Ginger Carrot and Parsnip Slaw
2016 Chardonnay, Croix "Narrow Gauge", Russian River Valley

Warm Fingerling Potato and Wild Mushroom Salad with Burgundy Truffle
2015 Bourgogne, Hautes-Côtes de Nuits, Domaine L'échenaut



Sunchoke Ricotta Ravioli with Reggiano Parmesan Sabayon
2010 Chianti Colli Senesi, Riserva, Terre Del Fico

Grilled Pacific Swordfish with Fermented Black Bean, Purple Daikon and Shitake
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
2015, Pinot Noir, Petree Cellars, Russian River Valley



Speculoos Profiteroles with Wild Turkey Caramel and Candied Pecans

Pumpkin Gingersnap Bavarian with Gosling's Black Seal Rum Anglaise



Leftovers

85.00 per person

Wine pairings, 45.00 additional