



THANKSGIVING FEAST 2020

Pumpkin Soup with Fresh Burgundy Truffle

2016 Pinot Blanc, Deovlet, La Encantada Vineyard, Sta. Rita Hills



Puffed Rice Bowl with Dungeness Crab, Matsutake and Thai Basil

2017 Riesling, Pfaffenberg, Salomon Undhof, Kremstal

Onion Tart with Black Trumpets and Chicorees

2017 Chardonnay, Ramey, Russian River Valley



Agnolotti dal Plin with Three Cheeses and Voatsiperifery Wild Pepper
Beluga Lentils, Cranberry Beans, and Molino Creek Tomato Conserva

2015 Pinot Noir, Shadowbox Cellars, Lawler Vineyard, Carneros

Gulf Coast Red Snapper with Potato Tostones, Brussels Sprout
Red Wine Lobster Sauce

2015 Grenache, Saxon Brown, Diablo Vineyard, Russian River Valley

Slow Roasted Willie Bird Turkey with Wild Mushroom Roasted Garlic Gravy
Chestnut Herb Stuffing, Potato Puree and Steamed Broccoli Hollandaise

2016 Merlot, McKenzie-Mueller, Napa Valley



Ten Layer Pumpkin Burnt Honey Cheese Cake with Raspberry Espuma and Pepita Brittle

Warm Apple Tart, Wild Turkey Caramel and Speculoos Ice Cream



Leftovers

85.00 per person

Wine pairings, 48.00 additional