



THANKSGIVING FEAST 2021

DRAFT

Atlas Peak Pumpkin Soup with Fresh Burgundy Truffle
Champagne Ruinart, Blanc de Blancs, Reims



Puffed Rice Bowl with Hopper Shrimp, Matsutake and Thai Basil
2019 Riesling, Pfaffenberg, Salomon Undhof, Kremstal

Onion Tart with Maitake, Beech Mushrooms 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, Cameros

Gulf Coast Red Snapper with Potato Tostones, Brussels Sprouts
Red Wine Lobster Sauce
2015 Grenache, Saxon Brown, El 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
2009 Cabernet Sauvignon, Le Chanceux, Belles Filles Vineyard, Napa Valley



Ten Layer Burnt Honey Cheesecake with Raspberry Espuma and Pepita Brittle
Warm Apple Tart, Wild Turkey Caramel and Speculoos Ice Cream



Leftovers

98.00 per person

Wine pairings, 60.00 additional