

Thanksgiving Dinner November 24, 2016 - Serving from 2 pm to 6 pm

A celebration of the harvest and the ones we love

Three course prix fixe \$39/ Paired with Wine \$70

Starters

Fried oysters on celeriac remoulade

Muscat Sec, Domaine des duex puits, Cotes Catalanes, France 2014 organic

Baby Arugula, Local Pear & Cranberry Salad with local goat cheese & cranberry vinaigrette topped with fried sage gluten free & vegetarian

Gruner Vetliner, Lustig, Weinland, Austria 2014

Sunshine Squash & Sage Soup with sage oil gluten free & vegan

Vermentino, Durin, Riviera di Pontente, Liguria, Italy 2015

Ligon berry & Turkey Liver Pate with crostini with cider mustard and pickled vegetables

Rosato, Barbara Fores, Terra Alta, Spain 2014

Main Courses

North wind Farm Heritage Roast Turkey & Gravy,

garlic mashed potatoes, cranberry-pear relish, a choice of : Wild Mushroom & sage stuffing or Classic giblet stuffing & a choice of garlic braised kale, bacon roasted brussel sprouts or maple butternut squash puree

Chardonnay, White Bourgogne, Guérin & Fils, France Sustainable 2012

~

Garnacha, Rioja, Honoro Vera, Catatyud, Spain 2014

Pan Seared Bronzini with caper brown butter over sun choke -potato puree & garlic browned broccoli gluten free

Montepulciano D'Abruzzo, Colimoro, DOC, Italy 2015

Harvest Platter

Wild Mushroom & sage stuffing, garlic mashed potatoes, garlic browned broccoli, mustard brussel sprouts, maple butternut squash puree & cranberry pear relish vegetarian

Graves Blanc, Château du Seuil, Bordeaux, France 2012

Desserts

Pumpkin Pie with Rum Raisin ice cream

1730, Pedro Ximenez Sherry

Maynard's Farm Local Apple Tart Tartin with caramel sauce & ginger ice cream

Riesling Kabinett, Weigut Maxferd Richter, Mosel, Germany 2011

Cranberry Cheesecake with chocolate brownie crust & bittersweet ganache gluten free

Tawny Porto, Rozes, Portugal

Double Cheese platter R & G Chevre & Valdeon blue cheese with fresh fall fruits, pistachios, crostini & green tomato chutney

Mas Donis, "Old Vine" Capcanes, Montsant, Spain 2013

Chef Jessica Winchell

Sous Chef Ryan Mc Clintock