

THANKSGIVING DINNER

November 23, 2017-Serving from 1pm to 6 pm

A celebration of the harvest and the ones we love

Three course prix fixe \$45/Paired with Wine \$75

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, Grutrunk, Weinland, Austria 2015

Butternut Squash & Sage Soup with sage oil

gluten free & vegan

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

Rosemary Lamb & Duck Liver Pate

with crostini with harvest mustard and pickled vegetables

Montepulciano D'Abruzzo, Colimoro, DOC, Italy 2016

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

Crianza, Luzon, Section 12, Jumilla, Spain 2012

Pan Seared Red Snapper with caper brown butter

over sun choke -potato puree & garlic browned broccoli

gluten free

Pouilly Fuisse, Chateau de Beauregard, Joseph Burrier, Bourgogne, Fr. 2013

Harvest Platter

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

Barbara Reserve, Deloach Vineyard, CA 2016

Desserts

Pumpkin Pie made with home-grown pumpkin served 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 Taleggio & Porter English Cheddar cheese

with fresh fall fruits, pistachios, crostini

Chef Jessica Winchell

Sous Chef Tashana Sutherland