



THANKSGIVING MENU

Thursday November 28th, 2024 | 4 pm - 9 pm

FIRST COURSE

Red Kuri Squash Soup

candied pistachio, hazelnut crème fraîche, basil oil

Wine: Au Bon Climat Chardonnay Santa Barbara, CA

ENTRÉE

Roasted Diestel Turkey

sliced breast and thigh, cornbread stuffing, potato purée,
sausage gravy, succotash, cranberry sauce

Wine: Taken Red Blend Napa Valley, CA

DESSERT

Basque Pumpkin Cheesecake

vanilla whip cream, candied pecan ice cream

Wine: Schramsberg Blanc De Blancs North Coast, CA

\$75 per person, plus tax and gratuity.
Wine pairing additional \$25 per person.

