

Grill

Thanksgiving Dinner
November 23, 2017

FIRST COURSE

Butternut Squash Velouté
Duck Confit, Crispy Leeks, Hazelnut
Schramsberg Blanc de Blanc, North Coast, California 2013

SECOND COURSE

Frisée Salad
Dried Cranberry, Toasted Pepitas, Aged Sherry Vinaigrette
Grüner Veltliner, Lamm, Kammern Kamptal Reserve, Austria 2010

ENTRÉE

Forest Mushroom Stuffed Turkey Breast
Whipped Potato, Gravy, Black Truffle, Young Carrots
Pinot Noir, Cristom, Mt. Jefferson, Willamette Valley, Oregon 2013

DESSERT

Pecan Pie
Bourbon Chantilly, Lightly Sweetened Puff Pastry
Moscato d' Asti, Saracco, Piemonte, Italy 2015

\$105

Additional wine pairings \$55

\$55 for children under the age of 12



*The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, especially elderly, young children under four, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness."