



Celebrate Thanksgiving 2017
Serving from 1 to 7pm on Thursday, November 23rd

APPETIZER

Smoked Butternut Squash Bisque

Van Duzer, Pinot Gris, Willamette Valley, Oregon 2016

CHOICE OF ENTRÉE

Deep Fried Free Range Turkey
With Pan Gravy, Orange Cranberry Sauce

Garlic Rubbed & Oven Roasted Prime Rib
Au Jus, Horseradish Cream

Mushroom Shepherd's Pie
*Duxelles of Cremini and Shitake Mushrooms, Onion and Carrots,
Crowned with Yukon Gold Mashed Potatoes*

*Montes, Alpha Syrah, Colchagua Valley, Chile 2014 or
Château De Trinquedel, Tavel Rosé, Southern Rhone, France 2016*

SERVED WITH THE FOLLOWING SIDES

Cornbread Dressing with Toasted Pecans and Chestnuts
Young Carrots with Honey Tarragon Glaze
Old Fashioned Yukon Gold Mashers
Green Beans with Tobacco Onions

DESSERT CHOICE

Apple Tart with Cinnamon Brown Sugar Ice Cream
Deep Dish Pumpkin Pie with Vanilla Ice Cream
Chocolate Pecan Pie with Caramel Ice Cream

Gruet Brut Rosé, New Mexico NV

*\$48 per person plus tax and gratuity
\$24 for children 12 and under*

Wine Pairing Flight \$25

Reservations are strongly encouraged