

# Happy Thanksgiving

\$65 per Person | Optional Wine Pairing \$25

## FIRST

(select one)

### HOUSE BOTTARGA CAESAR SALAD\*

black kale, herbed croutons

### POACHED PEAR SALAD

pinot noir poached pear, crumbled goat cheese, shaved red onions, candied pistachios

### ROASTED AUTUMN SQUASH BISQUE

toasted caraway croutons, sage oil

*Wine Pairing (select one):*

Pinot Noir, King Estate Inscription, Willamette Valley, Oregon 2018  
Alsatian Blend, Meyer-Fonné 'Edelzwicker', Alsace, France 2016

## SECOND

(select one)

### HERB BRINED KOCH'S FAMILY FARM TURKEY BREAST

pulled turkey leg stuffing, snipped green beans, mashed potatoes, pan gravy, honey poached cranberries

### CEDAR SALMON\*

char-grilled 60 south salmon, barley risotto, sorghum carrots

### VEGAN SAUSAGE RAGOUT

beyond meat brat, vegetable ragout

### STEAK FRITES\*

seared 6 oz filet, house cut fries, garlic studded green beans

*Wine Pairing (select one):*

Chardonnay, Henri Perrusset, *Mâcon Villages*, France 2018  
Merlot, Chateau de Parenchere Bordeaux Superieur, Bordeaux, France 2016

## DESSERT

(select one)

### FLOURLESS CHOCOLATE TORTE

Espresso chocolate torte, mocha chocolate sauce, whipped cream

### PUMPKIN CHEESECAKE

toasted meringue, candied ginger

*Wine Pairing:* Charles Bove, Loire Valley, France

Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your risk of foodborne illness.

\*Items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients.