



Thanksgiving Menu

November 28th, 2024

Pricing: \$75/Person

Pricing with Wine Pairings: \$105/Person

BEGINNING

Beetroot Burrata Salad GF V

Lollo Rosa Lettuce, Arugula, Apple Cider Vinaigrette, Cherry Tomato, Shaved Radish, Roasted Beets, Burrata,
Sea Salt, Extra Virgin Olive Oil

Wine Pairing: Marchese Luca Spinola, Gavi di Tassarolo 2013

MAIN

Choose One

Green Walk Hatchery Rainbow Trout GF

Artichoke, Cherry Tomato, Arugula, Balsamic Glaze, Apple, Radishes, Pepita Crumble

OR

Turkey Roulade

Roasted Turkey Breast Stuffed with House Made Stuffing, Turkey Velouté, Mashed Potatoes, Glazed Carrots

Wine Pairing: Banshee, Pinot Noir, Santa Barbara County, 2021

DESSERT

Apple Bread Pudding

House Made, Apples, Toffee Ice Cream, Salted Caramel Sauce

Wine Pairing: Terrabianca Moscato d'Asti, DOCG, d'Oro Piemonte 2022

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.