



THANKSGIVING 2022
HOLIDAY OFFERINGS

FIRST COURSE

Roasted Butternut Squash Soup 12.
maple crème fraîche

Karen Elizabeth Scallop Crudo 26.
pickled shallot, shaved radish, citrus segment, pomegranate

SECOND COURSE

Turkey Dinner 38.
*white & dark meat, mashed potatoes, haricots verts, sage & sausage stuffing
cranberry-orange compote, turkey gravy*

DESSERT

Pumpkin Tart 12.
vanilla chantilly

RECOMMENDED WINES

BUBBLES

Blanc de Noirs, Sea Smoke, 'Sea Spray' 2015 190.

WHITE WINE

Chardonnay, D. Seguinot Bordet, 'Vaillons' 1er Cru Chablis 2020 110.
Pinot Blanc, Kelley Fox Wines, 'Freedom Hill Vineyard' 2020 75.

RED WINE

Trousseau, D. Overnoy-Crinquand, 'Arbois Pupillon' 2019 95.
Pinot Noir, Bitouzet-Prieur, Volnay 2018 140.
Nebbiolo, Cascina Luisin, 'Rabaja,' Barbaresco, IT 2016 160.

EXECUTIVE CHEF: CHRISTOPHER JONES
SOUS CHEFS: TAYLOR ZAHACEFSKI, SAM ORTIZ, ZACHARY SEYMOUR
PASTRY CHEF: MACKENZIE PRESCOTT