



Thanksgiving 2016

2 Course Prix Fixe \$55/head - 5 Course Prix Fixe \$75/head

Amuse

Small Plate of Wild Mendocino Mushrooms, sautéed
Suggested Wine Pairing: Yorkville Cellars 2013 Amber Folly

Salad

Arugula salad with shaved apples, red onion, bleu cheese, dried cranberries, toasted pecans and apple cider vinaigrette
Suggested Wine Pairing: Phillips Hill 2015 Riesling

Soup

Crab Bisque
Fresh Dungeness crab, heavy cream, marsala, shallots, tarragon.
Suggested Wine Pairing: Yorkville Cellars 2013 Eleanor of Aquitaine

Main

Pan-seared ling cod (Scott Hockett, Noyo Harbor) with sweet potato purée, cornbread dressing, sautéed rainbow chard and sage crisps
Suggested Wine Pairing: Handley 2012 Pinot Noir

Or

Grilled Swordfish Steak (San Diego) rubbed with aromatic herbs, grilled; roasted fingerling potatoes, sautéed rapini and cherry tomatoes, roasted tomato vinaigrette
Suggested Wine Pairing: Navarro 2013 Riesling

Or

Whole Dungeness Crab (Bodega Bay) steamed with aromatics; drawn lemon butter, shaved fennel salad, roasted fingerling potatoes.
Suggested Wine Pairing: Toulouse 2014 Pinot Gris

Dessert

Pumpkin Tart with candied pecans, bourbon caramel sauce and vanilla - ginger ice cream
Suggested Wine Pairing: Yorkville Cellars Late Harvest Sauvignon Blanc
Or see a la carte menu!

Wine Pairings extra; tax & gratuity not inc.