



thanksgiving

- DINNER MENU

\$85

NOT INC TAX/GRAT/PAIRINGS

appetizer

THANKSGIVING MENU

\$85/HEAD

AMUSE BOUCHE

CAVIAR, LITTLE POTATOES AND SMETANA
OR

WILD MUSHROOM, LITTLE POTATOES
AND SMETANA (V)

SUGGESTED PAIRING: SCHARFENBERGER
SPARKLING ROSE

BREAD SERVICE

HOT POPOVER WITH QUINCE
CHAMPAGNE MOSTARDA, WHIPPED
BUTTER

STARTER

LITTLE GEMS WITH SMOKED BELLY
LARDONS, CROUTONS, PARMESAN AND
CHESTNUT DRESSING

OR

DAIKIN RADISH CAKE WITH FORAGED
MUSHROOMS AND AGRODOLCE

OR

CRISPY BRUSSELS SPROUTS WITH
ANCHOVIES AND LEMON (V)

SUGGESTED PAIRING: LA MAREA
ALBARIÑO

main course

SERVED WITH A CORNUCOPIA OF
AUTUMN VEGETABLES

OR

BREADED SABLE COLLAR WITH SWEET
POTATO GRITS, CHARD AND APPLE JUS

SUGGESTED PAIRING: L CABERNET
SAUVIGNON

OR

BAKED FISH ROULADE WITH STUFFING
AND CRANBERRY CHIMICHURRI

SUGGESTED PAIRING: DRENCH (NAPA)
SANGIOVESE

OR

PUMPKIN CURRY WITH PRAWNS AND
LIME LEAF

OR

PUMPKIN CURRY WITH LIME LEAF (V)
GOWAN'S CIDER (ANDERSEN VALLEY)

GRAVENSTEIN

dessert

DECONSTRUCTED APPLE PIE WITH
CAMEL AND ABSINTHE WHIPPED
CREAM

OR

QUINCE SNOW WITH ALMOND TUILE
QUINCE PRESERVES, EGG WHITE

SUGGESTED PAIRING: COURVOSIER
COGNAC