

Thanksgiving FEAST

Open Thursday Nov 28th 1:00pm-7:00pm

APPETIZER

Autumn Salad of mixed lettuces, persimmon, pear, pomegranate, cranberry, walnut, sherry-mandarin dressing.

Crostini of house smoked fish & pickles

Recommended pairing: Roederer brut

MAIN COURSE

Whole Fish, Roasted on the Bone Chimichurri

Recommended pairing: Bernardus SLH
Pinot Noir

SIDE DISHES

Crab Mac n Cheese with Picked Dungeness crab

Borba Farm Sweet Potato & Honeynut squash with sage and salsa macha

Green Bean Casserole with foraged Golden Chanterelles (& no can opener)

DESSERT

Pumpkin Cake with Maple Ice Cream

Recommended Pairing: Hot Mulled Wine or Spiced Cranberry (NA)

\$85/head not including pairings, tax, gratuity

Reserve online! www.wild-fish.com

