

# HAPPY THANKSGIVING

Thursday, November 28, 2024 | 11 - 3 pm | \$55



## PERFECT PAIRINGS

BRUNELLO DI MONTALCINO, RENIERI, 2017  
\$26 glass | \$125 bottle

CAKEBREAD CELLARS, CHARDONNAY 2021  
\$22 glass | \$96 bottle

CHIANTI, "PEPPOLI" ANTINORI 2021  
\$13 glass | \$50 bottle

BEAULIEU VINEYARD,  
CABERNET SAUVIGNON 2021  
\$21 glass | \$82 bottle

BELLE GLOS, CLARK & TELEPHONE,  
PINOT NOIR, 2022  
\$18 glass | \$76 bottle

## SAVORY BREAD BASKET

HOMEMADE JALAPEÑO CORNBREAD, PUMPKIN WALNUT BREAD, ROSEMARY FOCACCIA BREAD

## FIRST COURSE

SWEET POTATO & RICOTTA RAVIOLI  
delicata squash, truffle parmesan sauce, pecorino crostini

GOLDEN BEET & BURATTA MOUSSE  
hearts of palm, cherry heirloom tomatoes, balsamic reduction

LOBSTER RISOTTO  
tomato-saffron risotto, escarole, parmigiano reggiano

ROASTED BUTTERNUT SQUASH BISQUE  
toasted pumpkin seeds, parmesan crostini

## MAIN COURSE

ROASTED TURKEY  
italian sausage & pine nut dressing, ricotta whipped potatoes, green beans, pan gravy

GRILLED SALMON  
artichokes, sicilian olives, baby spinach, crispy onions

CHIANTI BRAISED SHORT RIBS  
butternut squash-escarole risotto, chianti essence

PAN ROASTED HALIBUT  
celery root purée, basil-saffron sauce

## DESSERT

PUMPKIN CHEESECAKE  
vanilla bean whipped cream, caramel sauce

MEYER LEMON TART  
pistachio crust, raspberry sauce

CHOCOLATE PECAN PIE  
henry's vanilla bean gelato