

Thanksgiving Menu

Soup or Salad

ROASTED SUNCHOKE AND CHANTRELLE MUSHROOM SOUP

*Braised Artichoke Heart, Micro Celery and Black Pepper Croutons
SYR Meyer Lemon Crème Fraîche*

FROG HOLLOW FARM PEAR AND SQUASH SALAD

*Wild Arugula with Endive, Maple Scented Walnuts, Gorgonzola Dolce
Cranberry Vinaigrette*

Entrée

OVEN ROASTED ORGANIC CALIFORNIA TURKEY

with Traditional Trimmings

SEARED FILET OF JOHN DORY

*Black Eyed Peas, Spanish Chorizo, Garden Turnips, Petite Herb Salad
Blue Crab Riesling Broth*

ROASTED BUTTERNUT SQUASH RISOTTO

*Brandied Gala Apples with Shaved White Alba Truffle
Cave Aged Manchego Cheese*

Dessert

PUMPKIN TRIO

Pumpkin Pie, Pepitas Mille-Feuille and Pumpkin Crème Caramel

BOURBON CAMEL PECAN TART

Maple Ice Cream, Apple Butter

WARM CORN BREAD PUDDING

Blueberry Ice Cream, Brown Butter Emulsion

\$85.00 Per Person

Tax & Gratuity Not Included

Executive Chef ~ Matthew Johnson

America's 100 Best Wine Restaurants...Wine Enthusiast
#1 America's Best Resort...Travel + Leisure
#1 America's Best Hotel...Forbes Traveler
Grand Award...Wine Spectator