



# THANKSGIVING TO GO

*Pick up by November 25<sup>th</sup>  
3 Courses for Two \$80 for Four \$150*

## PERFECT PAIRINGS

DAOU CABERNET SAUVIGNON

*Paso Robles, California 2018*

\$55 bottle

RÉSONANCE PINOT NOIR

*Willamette Valley, Oregon 2018*

\$60 bottle

CAKEBREAD SAUVIGNON BLANC

*Napa, California 2019*

\$60 bottle

JORDAN CHARDONNAY

*Russian River, California 2017*

\$70 bottle

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## STARTERS

BUTTERNUT SQUASH BISQUE

*cinnamon spiced cream & fried sage*

CAESAR SALAD

*spiced pumpkin seeds, dried cranberries & parmesan croutons*

## ENTRÉES

ROASTED TURKEY BREAST

*fall herbs, pine nut & cornbread dressing,  
roasted brussels sprouts & smoked bacon,  
whipped yukon gold potatoes & pan gravy*

## DESSERT

PUMPKIN CHEESECAKE

*spiced whipped cream & caramel sauce*

GALA APPLE & PECAN BREAD PUDDING

*cinnamon streusel topping, & salted caramel sauce*

