





## ~ Thanksgiving Special ~

\$90

\$150 with Wine Pairing

Maple Roasted Acorn Squash Salad
Sautéed Kale, Candied Pecan, Pomegranate Seed
Burrata Cheese, Vincotto Vinaigrette
Côté Mas Rosé Cremant de Limoux | FR

or

Lobster Bisque
Lobster Meat, House Made Crouton, Chive Cream
Heinz Eifel, Riesling | Mosel | GR



Roasted Heritage Turkey
Wild Mushroom Stuffing, Mashed Sweet Potato
Green Bean, Cranberry Jam, Gravy Sauce
Willakenzie Estate, Pinot Noir | Oregon | USA

OI

Pan Seared Halibut and Scallop Duet
Carrot Purée, Fondant Potato
Heirloom Carrot, Citrus Beurre Blanc
Hartford Court, Chardonnay | RRV, CA | USA



Traditional Pecan Pie

O1

Pumpkin Pie with Bourbon Anglaise Broadbent Madeira "Rainwater" | Madeira, Portugal, NV

Executive Chef: Gyo Santa

Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.