



November 23, 2023

**Executive Chef** Aaron Bedard

**Executive Sous Chef** Jeff Slemaker

**Pastry Chef** Nicole Evans

## DINNER MENU

# Thanksgiving

### AMUSE-BOUCHE

*Seasonal inspiration from our chef to open up the palate*

### FIRST COURSE

Wild Mushroom Strudel

*Locally foraged mushrooms, buttery phyllo dough, Boursin cheese, aged balsamic vinegar, truffle pearls*

Suggested pairing: Argyle Sparkling Brut 2018

### SECOND COURSE

Roasted Chestnut Soup

*Roasted chestnuts, peppered bacon, sage brown butter*

Suggested pairing: Asilda Pinot Noir Blanc 2019

### ENTRÉE

Herb Roasted Free Range Turkey

*All natural Mary's Farm turkey, whipped potatoes, Oregon hazelnut stuffing, garlic green beans, bourbon glazed yams, sherry volute, Old Bog Farm cranberry sauce*

Suggested pairing:

J Christopher "Basalte" Pinot Noir 2019

- or -

David Paige Chardonnay 2021

### DESSERT

Pumpkin Cheesecake

*Pumpkin custard, graham crust, vanilla Chantilly cream, candied pepitas*

Suggested pairing: Alexana Late Harvest Riesling 2013

\$99 per person - \$149 with wine flight

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

*Please no cell phone use in The Dining Room.*