



November 28, 2024

Executive Chef Aaron Bedard

Executive Sous Chef Jeff Slemaker

Pastry Chef Nicole Evans

Thanksgiving

DINNER MENU

FIRST COURSE

Apple & Pomegranate Salad

Organic greens, stone ground mustard vinaigrette, Rogue River blue cheese, pomegranate seeds, candied walnuts, fresh apples

CHEF'S PAIRING: Elk Cove "Estate" Riesling 2020

CELLAR SELECTION: Appassionata Riesling GG 2017

SECOND COURSE

Heirloom Squash Soup

Public Coast Farm heirloom squash, toasted pepitas, compressed pears, brown butter

CHEF'S PAIRING: David Paige Chardonnay 2020

CELLAR SELECTION: Abbey Road Gamay Noir 2022

ENTRÉE

Herb Roasted Free Range Turkey

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

CHEF'S PAIRING: Angela Pinot Noir 2021

CELLAR SELECTION: Shea Estate Pinot Noir 2021

DESSERT

Pumpkin Pecan Tart

Pumpkin custard, pecan Sucre crust, salted caramel, spiced rum Chantilly cream

CHEF'S PAIRING: Alexana "Late Harvest" Riesling 2014

CELLAR SELECTION: Warre's Otima 20-yr Tawny Port

\$99 per person

\$149 with Chef's Wine Pairing | \$169 with Cellar Selection

**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.