

THE WINERY

RESTAURANT & WINE BAR

Thanksgiving Day Menu

Thursday, November 23, 2017

\$64.95 per person (excludes tax/gratuity)

Beginnings

Choice of:

Roasted Butternut Squash Bisque

Brown Butter Croutons & White Truffle Oil Chantilly

The Winery House Salad

*Candied Walnuts, Roquefort Cheese, Red Grapes,
Red Onions, Apples, Dijon Mustard Vinaigrette*

Pumpkin & Ricotta Ravioli

*Crispy Pork Belly, Frisee Lettuce
Toasted Hazelnuts & Brown Sage Butter*

Scottish Smoked Salmon

*Organic Mixed Greens, Caper Berry,
Dill & Horseradish Vinaigrette*

Organic Heirloom Tomatoes & Fresh Burrata

*Micro Arugula, Garlic Croutons, Lemon Mosto Olive Oil
and Aged Balsamic Reduction*

Main Course

Choice of:

Traditional Maple Glazed Free Range Turkey

Apple-Sundried Cherry Dressing, Thyme Gravy & Cranberry Compote

King Salmon "a la Plancha"

*Organic Vegetable Quinoa, Grilled Asparagus
Micro Greens, Tomato-Basil Sauce Vierge*

Grilled Beef Flatiron Steak

*Grilled Asparagus, Black Truffle Mashed Potatoes
Garlic-Parsley Butter*

Maine Scallops & Jumbo Wild White Shrimp

*Squash, English Peas & Parmesan Risotto
Champagne-Sage Butter*

Maple Glazed Kurobuta Pork Chop

*Applewood Smoked Bacon, House Made Spaetzle,
Apple Cider Reduction*

Dessert

Choice of:

Streusel Pumpkin Pie

Bourbon-Pecan Caramel Sauce & Candied Pecans

Vanilla Bean Crème Brûlée

Chocolate Fleur de Sel Cookie