

THANKSGIVING

~Eat, Drink & be Thankful~



- first course -

ARUGULA & RADICCHIO SALAD

Fresh Pear, Gorgonzola Cheese, Toasted Walnuts, Endive

**Prosecco De Stefani Millesimato*

- second course -

HOMEMADE SWEET POTATO RAVIOLI

Butter Sage, Parmigiano Reggiano

**Icardi, Barbera d'Asti, Tabaren, Italy 2017 or Stag's Leap Chardonnay, Napa Valley, CA 2018*

- third course -

Carving Station (Plated)

LEMON-ROSEMARY ROASTED TURKEY

**Inception, Pinot Noir, Santa Barbara, CA 2018 or Marabino, Nero d'Avola, Sicily, Italy 2016*

HERB-CRUSTED PRIME RIB WITH HORSERADISH BUTTER

**Serial, Cabernet Sauvignon, Paso Robles, CA 2017 or Haurio, Chianti, Mormoraia, Italy 2017*

Sides (Served Family Style)

**MASHED POTATOES | CREAMY SPINACH
SAUTÉED VEGETABLES | CRANBERRY SAUCE | PAN GRAVY**

- fourth course -

HOMEMADE PUMPKIN CHEESECAKE

**Porto, Cockburn's Special Reserve or Glass of Limoncello*

** Please note, one glass of wine per course*

An automatic gratuity of 20% is added. We accept a maximum of two credit cards per table

In an effort to keep all of our guests and staff safe, masks are required in all common areas when not dining