

Thanksgiving

NOVEMBER 25, 2010

☞ APPETIZERS

Wild Mushroom Bisque 8

Black Truffle Compote

Port Poached Pear 8.5

Arugula, Toasted Walnuts, Gorgonzola Dolce

Macadamia Crusted Goat Cheese 10

Roasted Butternut Squash, Baby Greens

Sherry Rosemary Dressing

House Made Pumpkin Ravioli 12

Sage Brown Butter, Pancetta

☞ ENTRÉES

Butter Basted Free Range Turkey 26

Wild Mushroom-Sage Stuffing,

Maple Scented Sweet Potatoes, Cranberry Jam

Braised Lamb Shank 24

Parmesan Polenta, Brussels Sprouts, Natural Jus

Grilled Scottish Salmon 25

Butternut Squash Risotto, Chestnut Brodetto

Wild Stripe Bass 27

Whipped Celery Root, Porcini Vinaigrette

Horseradish Crusted Filet Mignon 28

Sautéed Broccolini, Parsnip and Potato Gratin

☞ PRIX-FIXE THANKSGIVING

MENU

Choice of Appetizer

with

Butter Basted Free Range Turkey

Wild Mushroom-Sage Stuffing

Maple Scented Sweet Potatoes

Cranberry Sauce

and

Choice of Dessert

with

Coffee or Tea

\$42

☞ SUGGESTED WINES

- BY THE GLASS -

Sparkling Pinot Noir, Lambert, Loire N/V 13

Riesling, Leitz, 'Dragonstone,' Germany 2008 11

Pinot Noir, Kings Ridge, Oregon 2006 14

- BY THE BOTTLE -

Romorantin, Cazin, Cour-Cheverny 2007 45

Riesling, Von Hovel, 'Estate,' Mosel 2007 44

Pinot Gris, St. Innocent, Willamette Valley 2008 53

Pinot Noir, Dobbles Family Estate, Willamette 2007 62

Grenache, Bonny Doon, Santa Cruz 2004 67