



THANKSGIVING THREE-COURSE DINNER

- FIRST COURSE -

Choice of

PICKLED BEET SALAD

Arugula, Fall Citrus, Goat Cheese Vinaigrette

ROASTED CAULIFLOWER + APPLE BISQUE

- ENTRÉE COURSE -

Choice of

TRADITIONAL TURKEY DINNER

White and Dark Meat

SEARED DIVER SCALLOPS

Blood Orange Beurre Blanc

ROASTED PRIME RIB

Horseradish Crème

BUTTERNUT SQUASH RAVIOLI

Sage Brown Butter

SERVED WITH THE FOLLOWING:

MASHED POTATOES

MAPLE-GLAZED CARROTS

CORNBREAD AND SAUSAGE STUFFING

BLOOD ORANGE + CRANBERRY RELISH

TURKEY GRAVY

- DESSERT -

Choice of

PUMPKIN PIE

Bourbon Chantilly Crème

PERSIMMON CRÈME BRÛLÉE

\$35 Corkage Fee

Prices do not include sales tax. For parties of 8 or more,
a 20% gratuity will be added.

WINE PAIRING

ADDITIONAL \$40 PER PERSON

- UPON ARRIVAL -

NV SCHARFFENBERGER BRUT

Mendocino County

- FIRST COURSE -

Choice of

2023 LES ROI DES PIERRES SANCERRE

France

2021 DOMAINE EDEN CHARDONNAY

Santa Cruz

- ENTRÉE -

Choice of

**2021 HARTFORD COURT "LAND'S EDGE"
PINOT NOIR**

Sonoma Coast

2020 CHÂTEAU DE PEZ BORDEAUX BLEND

France

- DESSERT -

Choice of

2022 CHÂTEAU LARIBOTTE SAUTERNES

Bordeaux, France

DOW'S TEN-YEAR TAWNY PORT

APRÈS DINNER DRINK ADDITIONS

ESPRESSO MARTINI | 16

Vanilla Vodka, Mr. Black Cold Brew Coffee Liqueur,
Bailey's Irish Cream

VELVET-TINI | 16

South Fork Vodka, Bailey's Chocolate Liqueur,
Shaken and Served Up

LODGE TODDY | 15

Jack Daniels Tennessee Honey, Lemon Juice,
Hot Water

IRISH COFFEE AND CREAM | 15

Jameson Irish Whiskey, Bailey's Irish Cream