



Thanksgiving 2026

\$85 per guest / add wine pairing \$17 per guest (excludes tax and gratuity)



APPETIZERS

Creamy Roasted Butternut Squash Soup

toasted pepitas / sage crema

>>NV, Les Allies, Brut Rosé, France

Endive Salad

pork belly / walnuts / warm apple cider vinaigrette

>>2024, Holloran Vineyards, Pinot Noir, Willamette Valley, Oregon

Maine Crab Arancini

lemon / paprika dip

>>NV, Maschio, Prosecco, Italy

ENTREES

Prime Strip Roast

fall-inspired sweet potato hash

>>2022, Martin Ray Vineyards Cabernet Sauvignon, Napa Valley, CA

Salmon "in Paper"

lemon-dill beurre blanc / thinly sliced zucchini / couscous

>>2024, Olema Chardonnay, Sonoma County, CA

Traditional Turkey Dinner

parmesan mashed potatoes / "green bean casserole" /

sausage stuffing

>>2022, Gaspard, Cabernet Franc, Loire Valley, France

Vegetables "in Paper"

lemon-dill beurre blanc / thinly sliced zucchini / couscous /

crumbled feta / cherry tomatoes / kalamata olives

>>2024, Charles Sparr, Pinot Gris, Alsace, France

DESSERTS

Cranberry Swirl Cheesecake

graham cracker crust / cranberry curd swirl / velvety cheesecake filling / rosemary sprig

>>2023, Jackson Triggs, Vidal Icewine, Niagara, Canada

Apple Spiced Olive Oil Cake

salted caramel buttercream / caramel infused frosting / cinnamon dusting

>>2022 Château Haut-Clavier, Sauternes, Bordeaux, France

Maple Pecan Tart

maple buttercream / candied pecans / caramel drizzle / red wine reduction

>> NV, Miles Madeira, 10 Year Old Malmsey Rich, Madeira, Portugal



Gluten Free



Dairy Free



Vegetarian



Vegan

*May contain raw or undercooked ingredients. Consuming raw oysters, raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.