

THANKSGIVING DINNER

available for dinner **October 11th & 12th**

A great way to start the evening...

Lambrusco Spritz: Lambrusco, Campari, lemon, soda \$14.⁵⁰

APPETIZERS

LOBSTER BISQUE \$14
crème fraîche

FALL SALAD \$15
mixed greens, pickled beets, dried cranberries,
pumpkin seeds, balsamic vinaigrette

MAIN COURSE

OVEN ROASTED TURKEY \$40
hand carved white & dark meat, gravy, garlic mashed
potatoes, traditional stuffing, roasted Brussels sprouts,
honey glazed carrots

+ CedarCreek Riesling	6oz \$13. ⁷⁵	9oz \$20. ⁵⁰	bottle \$54
+ CedarCreek Pinot Noir	6oz \$16	9oz \$24	bottle \$64

DESSERT

PUMPKIN CHEESECAKE \$14.⁵⁰
Chantilly cream, caramel sauce

A great way to end the evening...

Taylor Fladgate: 10 Year Tawny \$11

