

Thanksgiving

\$75/person

optional \$30 wine pairing

FIRST

braided scallion roll

volcanic hawaiian sea salt

champagne, nicolas feuillatte rosé, france

SECOND

honeynut squash bisque

pepitas, annatto seed oil

riesling, charles smith "kung fu girl," wa

autumn harvest salad

shaved persimmon, local apples, young beets, mustard frills, pistachio, midnight moon, warm maple-cider vinaigrette

sauvignon blanc, gerard bertrand "perles," france

MAIN

roasted diestel turkey breast

black sheep's farm brussels sprouts, fig & walnut stuffing, red bliss whipped potatoes, craisin sauce, natural turkey gravy

add spiral ham \$5

pinot noir, sanford, santa rita hills, ca

bone-in prime rib of beef

thao's farm long beans, pee wee potatoes au gratin, au jus

primitivo, concura, puglia, italy

cast iron seared salmon

gentle parsnip purée, black sheep's farm cauliflower trio, pickled raisins, marcona almonds, beurre noisette

chardonnay, landmark "overlook," sonoma county, ca

honeynut squash risotto

snow peas, roasted pumpkin seeds, microgreen mama's sprouts

riesling, schloss johannisberg "gelblack," germany

lobster agnolotti

tarragon-lemon ricotta, lobster-lemon verbena ragout

sauvignon blanc/semillon, delille cellars "chaleur estate," wa

DESSERT

bakeless pumpkin cheesecake

arnett farms coffee cake

persimmon galette, salted caramel, sour cream gelato

taylor fladgate 20 year, tawny

BALEEN
kitchen