

Brix

Thanksgiving Menu 2021

Soup & Salad

Roasted Garlic and Parmesan Soup

brioche, chives, black truffle

Chardonnay-Kelleher Family Vineyards 'Three Sister', Russian River Valley 2018

Winter Greens Salad

pomegranate, spiced walnuts, herbed goat cheese, lemon balsamic vinaigrette

Sauvignon Blanc-Morlet 'Les Petits', Sonoma County 2019

Mains

Roasted Heritage Turkey Breast with Confit Leg

fall herb gravy, mushroom & melted leek stuffing

Cabernet Franc-Lang & Reed, North Coast 2017

Kelleher Braised Short Ribs

raclette fondue

Cabernet Sauvignon-Kelleher 'Brix Vineyard', Oakville 2012

Pan Roasted Salmon

lobster butter

Pinot Noir-Kelleher Family Vineyard 'Ten Grand', Sonoma Coast 2018

Wild Mushroom Vol au Vent

baby carrots, rutabaga, truffle vin blanc

Syrab-Cep 'Estate', Sonoma Coast 2018

Sides

Roasted Brussels with Applewood Smoked Bacon, Sage, and Balsamic

Butternut Squash Gratin

Garlic Whipped Yukon Potatoes

Bluelake Green Beans with Mushroom Veloute and Crispy Shallots

Dessert

Miniatures for the table to share

Pecan Tartlet, Pumpkin Cheesecake, Caramelized Apple Bread Pudding

Wine Pairing available for \$35

\$89 per person

Children 12 and under \$45

Children 3 and under free