Thanksgiving 2026

Soup & Salad

Roasted Garlic Parmesan Soup

black truffle, brioche

Winter Greens Salad

pomegranate, spiced pecans, herbed goat cheese,
emon balsamic vinaigrette
*Salty Goats, Sauvignon Blanc 2025, Napa

● ● ● ●

Mains

Roasted Heritage Turkey Breast with Confit Leg

fall herb gravy, mushroom & melted leek stuffing

Kelleher Braised Short Rib

tomato balsamic jus

Short Smoked Loch Duart Salmon

pine nut agro-dolce

Butternut Sqaush Ravioli

black garlic pesto, Saba
*Kelleher Family Vineyards, Pinot Noir, Sonoma Coast, 2021
or
*Kelleher Family Vineyards, Cabernet Sauvignon, Brix Vineyard 2019

● ● ● ●

Table Share Sides

Candied Yams

hazelnuts, toasted marshmallow

Broccoli and Cauliflower Gratin

house smoked cheddar cheese

Blue Lake Green Beans

mushroom veloute

Garlic Whipped Yukon Potatoes

● ● ● ●

Mini Desserts

Pecan Tartlet, Pumpkin Cheesecake,
Caramelized Apple Bread Pudding

*Joh.Jos. Prum, Auslese, Wehlener Sonnenuhr, 2022

$99 per person meal only - Children 10 and under $45 - Children 3 and under free
****Wine Pairing $49***