



# *Thanksgiving Dinner*

**3 Course Dinner - \$40/person**  
**3 Course Dinner + Entrée Wine Pairing -  
\$44/person**

**1st Course : Cranberry, Walnut & Apple Salad**

**2nd Course : Roasted Turkey, Garlic Smashed  
Potatoes, House Stuffing, Haricots Verts, Brown  
Gravy, and Fresh Cranberry Sauce**

**3rd Course : Pumpkin Pie with House-Made  
Cinnamon Whipped Cream**

## **Wine Pairing Choices**

La Perlina-Muscato-Italy-Semi Sparkling Sweet White Wine  
Manu-Sauvignon Blanc-New Zealand-Dry/Crisp/Bright Acidity  
Bliss Vineyards-Pinot Noir-California-Light Bodied/Holiday Spice

## **Cocktails**

Pomegranate Bellini-Sparkling Wine/Pomegranate Syrup-**\$8**

Holiday Spiced Whiskey Cocktail-Irish Whiskey/Martinelli's  
Sparkling Cider/Allspice/Lemon-**\$12**