



THE
terrace
GRILL

Thanksgiving Dinner

APPETIZER

ROASTED SQUASH SALAD

Mesclun greens, apple, pepitas, radish,
craisins, apple cider vinaigrette

2020 Albariño, Néboa, Rias Baixas, Spain

or

BUTTERNUT SQUASH VELOUTE

Cinnamon and Hazelnuts

2018 Sancerre, Yves Martin, Loire Valley, France

ENTRÉE

SLOW ROASTED TURKEY BREAST

Mashed potatoes, Brussel sprouts, green beans casserole,
cranberry & apple chutney, cornbread stuffing, turkey gravy

2017 Cabernet Sauvignon, Silver Ghost, Napa Valley, California

DESSERT

PUMPKIN PIE

Pate sucee, pumpkin custard candied pepitas
Vanilla ice cream

2018 Malbec, Trapiche, Medalla, Mendoza, Argentina

\$65+ Dinner Suggested Wine Pairing \$30+

