

Thanksgiving Celebration

November 22, 2018

AMUSE BOUCHE

Starters

BUTTERNUT SQUASH POTAGE

Pomegranate Glazed Heritage Pork Belly, Caramelized Onion, Porcini Butter
Cantina Terlano, Müller Thurgau, Italy

COMPRESSED WASHINGTON BARTLETT PEAR

Belgian Endive, Cherry Pumpnickel Crisp, Vanilla Bean Emulsion
Flying Leap "Escape," Marsanne, Arizona

Entrées

BUTTER POACHED SABLEFISH

Sweet Honey Poached Beets, Grilled Escarole, Red Quinoa Crêpe
Dancin Vineyards "Chainé," Chardonnay, Oregon

AXIS VENISON EN CROÛTE

Chestnuts & Brussel Sprouts, Smoked Venison Sausage, Huckleberry Jus
Allegrini "La Grola," Corvina Blend, Italy

THE GLEASON RANCH GRASS FINISHED

BEEF SHORT RIBS

Smoked Kabocha Squash, Chanterelle Mushrooms, Celeriac Potato Gratin
Domaine Magdalena "Magdalena Vineyard," Cabernet Sauvignon, Washington

FREE RANGE ROAST TURKEY

(select white, dark or both meats)

Stuffed Delicata Squash, Preserved Cranberry Tarte Tatin, Yukon Gold
Potato Purée, Sage Gravy, Potato Bread Hazelnut Stuffing
J. Scott, Syrah, Washington

*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase the risk of foodborne illness. An automatic gratuity of 18% shall be applied to parties of six or more. Such gratuity shall be retained by your service staff.

Dessert

WASHINGTON APPLE STRUDEL

Cedarbrook Bee Pollen-Raisin Ice Cream, Brown Butter Bourbon Anglaise
Wild Roots Apple-Cinnamon Vodka, Oregon

SPICED CARAMEL PUMPKIN PIE

Hazelnut Crust, Vanilla Crème
Kiona Ice Wine, Washington

MIGNARDISES

FULL MENU 75

WITH WINE PAIRINGS 110

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