

# 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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