

# PROVISIONS

## HAPPY THANKSGIVING

### FIRST COURSE

#### **Butternut Squash Bisque**

Rosemary-Balsamic, Pomegranate, Sage

*Montaña Rioja Crainza*

#### **Baked Island Creek Oysters**

Creamed Spinach, Citrus Hollandaise

*Domaine De L'Auriere Muscadet*

#### **Duck Confit & Foie Gras Terrine**

Toasted Chestnut & Minus 8 Vinaigrette, Mission Fig & Orange Preserve

*Ware's Altano Douro Blend*

#### **Goat Cheese Toast**

Endive, Apple, Candied Walnuts

*Man Vintners Chenin Blanc*

### MAIN COURSE

#### **Turkey Two Ways**

Confit Thigh and Roasted Breast, Chorizo Stuffing, World's Best Gravy,  
Bacon Fat & Blackstrap Molasses Sweet Potato Puree, Cranberry Sauce

*"Les Heretiques" Carignan Blend*

#### **Root Vegetable Lasagna**

Robiola, Fontina, Mushroom Gravy

*Chateau Haut-Maginet Bordeaux Red Blend*

#### **Braised Beef Short Rib**

Horseradish-Whipped Potato, Roasted Root Vegetables

*Faienza Sangiovese*

#### **Grilled Swordfish**

Ginger-Squash Puree, Braised Black Kale, Apple-Rosemary Jus

*Fossil Point Chardonnay*

### DESSERT

#### **Pumpkin Tart**

Spiced Linzer Crust, Vanilla-Whipped Cream, Pumpkin Seed Crisp

*Emilio Lustau Manzanilla Sherry*

#### **Triple Chocolate Mousse**

Candied Hazelnuts

*Fonseca Bin No. 27 Ruby Port*

#### **Apple Tart**

Brown Butter Ice Cream

*Valdo Prosecco*

**\$45 Per Person**

**Optional: Wine Pairing +\$24**

**Executive Chef Tom Borgia**