

Thursday, November 23, 2017

An Old Fashioned Thanksgiving

A Four-Course Prix Fixe Dinner

Autumn Soup

Curried Butternut Squash with Rosemary Crostini

Chef's Pairing: Columbia Valley Merlot

Harvest Salad

**Baby Field Greens with Roasted Beets, Roasted Butternut Squash, Toasted Pumpkin Seeds,
Goat Cheese and Fall Spice Vinaigrette**

Chef's Pairing: Columbia Valley Sauvignon Blanc

Thanksgiving Entrées

Traditional Oven Roasted Turkey with Rosemary Gravy

Chef's Pairing: Duck Pond Chardonnay

Apple Glazed Natural Pork Chop

Chef's Pairing: Eola Hills Pinot Noir

Handmade Sweet Potato Gnocchi with Local Chanterelle Crème (Vegetarian)

Chef's Pairing: Willamette Valley Pinot Gris

Entrees served with Maple Glazed Carrots, Braised Brussels Sprouts, Homemade Stuffing,
Garlic Mashed Potatoes and Cranberry Compote

Decadent Desserts

Classic Pumpkin Pie with Whipped Cream

Fondant au Chocolate Flourless Torte

Holiday Cocktails

FireWorks Brandy Alexander Chocolate Liqueur, Brandy, Cream, Nutmeg & Dark Chocolate Garnish

Flaming Spanish Coffee Bacardi 151, Triple Sec, Kahlua, Zaidalia Organic Coffee & Whip Cream

Currant Affair Absolut Vanilia, Raspberry Liqueur, Black Currant & Fresh Lime, served up

(Prix Fixe: \$35 per person. Beverage Specials: Three Pour Wine Pairing \$18, Holiday Cocktails \$10 each)