

Thursday, November 22, 2018

An Old Fashioned Thanksgiving

A Four-Course Prix Fixe Dinner
Serving from 2-8pm

Autumn Soup

Curried Butternut Squash with Rosemary Crostini
Chef's Pairing: Columbia Valley Merlot

Harvest Salad

**Baby Field Greens with Roasted Beet, Celery, Craisins, Toasted Almonds,
Bleu Cheese and Fall Spice Vinaigrette**
Chef's Pairing: Columbia Valley Sauvignon Blanc

Thanksgiving Entrées

Traditional Oven Roasted Turkey with Sage Gravy
Chef's Pairing: Duck Pond Chardonnay

Apple Glazed Natural Pork Chop
Chef's Pairing: Eola Hills Pinot Noir

Handmade Sweet Potato Gnocchi with Crimini Mushroom Crémé (Vegetarian)
Chef's Pairing: Willamette Valley Pinot Gris

Entrees served with Maple Glazed Carrots, Braised Brussels Sprouts, Oven Baked 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: \$45 per person. Beverage Specials: Three Pour Wine Pairing \$20, Holiday Cocktails \$10 each)