

2023

# THANKSGIVING

\$140 per guest | \$40 for children 10 and under  
*Add wine pairings for \$45*

## FIRST

KABOCHA SQUASH SOUP  
yuzu crème fraîche, guanciale

*Villa Wolf Gewurztraminer, 2021, GER*

FALL GREEN SALAD

pomegranate, candied walnut, grana, cranberry vinaigrette  
*Fontanafredda Briccotondo Piemonte, 2020, Barbera, IT*

## MAIN

*(choose one)*

TRADITIONAL THANKSGIVING TURKEY

sea salt brined and butter roasted turkey, sausage and sage stuffing, buttermilk  
mashed potatoes, cranberry sauce, Salish honey glazed baby carrots, pan gravy  
*Among The Giants Estate Goose Gap Merlot, 2020, WA*

ROSEMARY GARLIC PRIME RIB

butter milk mashed potatoes, Salish honey glazed baby carrots, gremolata,  
horseradish crème fraîche  
*Januik Winery Cabernet, 2021, Columbia Valley, WA*

PAN ROASTED KING SALMON

root vegetables, radicchio, toasted hazelnuts, cranberry beurre rouge  
*Damsel Cellars Marsanne, 2022, Yakima Valley, WA*

SWEET POTATO GNOCCHI

parsnip, maple cinnamon butter, pecans, smoked Beechers  
Flagship, rosemary  
*Delille Cellars D2, 2021, Columbia Valley, WA*

## LAST

PUMPKIN CHEESECAKE

whipped cream, ginger cookie  
*Kiona Ice Wine, 2022, Red Mountain, WA*

BOURBON PECAN CHOCOLATE CHIP TART

whipped cream, ginger cookie  
*Sparkman Hallelujah Port, Red Mountain, WA*

\*Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness.  
A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to  
service personnel. An additional 3% taxable surcharge will also apply to all food items, 100% of which will be distributed to  
our culinary team and dishwashers working behind the scenes.