

# THANKSGIVING MENU

THURSDAY NOVEMBER 26, 2009  
REGULAR DINNER HOURS

## CINDERELLA PUMPKIN SOUP

FOIE GRAS TERRINE / POMEGRANATE GELÉE

## BOUQUET OF ORGANIC GARDEN GREENS

PERSIMMON / CHIVE CREAM CHEESE / GOLDEN BALSAMIC VINAIGRETTE

## PAN ROASTED DAY BOAT SCALLOPS

CANDIED CHESTNUTS / ANISE / CELERY ROOT PURÉE

SAUVIGNON BLANC, **FRANCISCAN**, NAPA VALLEY, 2008

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## HAND MADE POTATO GNOCCHI

BUTTER POACH LOBSTER / FORAGED MUSHROOMS

## GRILLED BISTRO FILET

SAVORY BREAD PUDDING / BRAISING GREENS

## TRADITIONAL TURKEY DINNER

CRANBERRY / STUFFING / POTATOES AND GRAVY / GREEN BEANS

PINOT NOIR, **MAYRO-MURDICK**, CARNEROS, 2005

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## WARM CHOCOLATE CAKE

BERRY "SALAD"

## PUMPKIN CRÈME BRÛLÉE

HOUSEMADE COOKIES

## SPICED PUMPKIN CHEESECAKE

SPICED WHIPPED CREAM

ZINFANDEL PORT, **ROSENBLUM**, SAN FRANCISCO BAY, 2004

COMPLIMENTARY BUBBLES WITH EACH MENU ORDERED

THREE COURSE MENU \$45.00 PER PERSON

\$65.00 PER PERSON WITH WINE PAIRING

TAX AND GRATUITY NOT INCLUDED