

Thanksgiving 2024

Traditional Thanksgiving Dinner

First Course

choice of

Artisan greens, radicchio cup
Mandarin oranges, carrot raisin salad
Caramelized walnuts, Black Forest ham
White balsamic walnut dressing

or

Celery root & pear soup
Crème fraîche

Kruger-Rumpf, Scheurebe, off dry, Nahe

Main Course

Roasted Tom turkey
Celery-apple bread stuffing
Velvet cream sauce, red cabbage, cranberries
Brussels sprouts, potato dumpling

Höpler, Pinot Noir, Burgenland

Dessert

Pumpkin pie, nut crust
Chantilly cream
Berry coulis
or
Apple strudel, cranberries, almonds
Cinnamon sauce anglaise, chantilly cream

Anne Amie, Vin Doux Naturel, Müller-Thurgau

\$56 per guest Wine Pairing 35

Four Course Menu

First Course

Smoked trout
Potato salad, horseradish cream cheese
Schäfer Fröhlich, Riesling trocken, Nahe

Second Course

Celery root & pear soup
Crème fraîche
Smoked ham julienne
PJ Sarl, "Cuvée de Silex" Chenin Blanc, Loire

Main Course

choice of

Roasted Angus Striploin
Peppercorn demi glaze
Green bean & bacon bundle, gratin Dauphinoise
Amoreau "Duc de Nauves" Red Blend, Bordeaux
or
Fluke sole rouladen
Scallop & lobster mousse, saffron foam
Sautéed king oyster mushrooms, asparagus spears
Purple potatoes

Müller Catoir "Haardt" Pinot Noir, Pfalz

Dessert

Pumpkin crème brûlée
Caramelized walnuts
Linzer tart
Royal Tokaji, 5 Puttonyos Aszú, Hungary

\$80 per guest Wine Pairing \$56