

Thanksgiving 2023

To Start choice of

Artisan greens, beets, honeycrisp apples
Caramelized walnuts, baked goat cheese
Cranberry-walnut vinaigrette

or

Celery root-pear soup
Black truffle crème fraîche

Dr. Bürklin-Wolf "Hommage à Luise"
Riesling, Wachenheim, Pfalz

Main Course choice of

Buttonwood Farms Tom turkey
Cranberry compote
Traditional apple bread dumpling
Brussels sprouts
Velvet cream sauce

Weingart, "Bopparder Hamm"
Riesling Kabinett, Mittelrhein

or

Roasted venison loin
Juniper berry demi glace
Red wine poached pear, salsify
Potato croquette

Le Prieuré d'Arras
Syrah, Saint-Joseph, Northern Rhône

or

Great Lakes walleye
Roasted acorn squash
Northern white bean purée
Crispy bacon
Porcini olive oil emulsion

Bechthold, "Obere Hund"
Pinot Noir, Alsace

or

Fall vegetables, mushrooms
Delicata squash
Traditional apple bread dumpling
Light herb cream sauce

Pali Wine Co, "Wild Series"
Chardonnay, Sta. Rita Hills, California

Dessert choice of

Pumpkin pie
Chantilly cream
Lebkuchen sauce anglaise

or

Apple strudel, cranberries, hazelnuts
Sauce anglaise, chantilly cream
Butternut squash ice cream

Château Soucherie, Premier Cru Chaume
Chenin Blanc, Coteaux du Layon, Loire Valley

\$85 per guest
Wine Pairing \$45