

Thanksgiving 2024

Traditional Thanksgiving Dinner

First Course

choice of

Artisan greens, radicchio cup

Persimmons, 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

Butternut squash-apple bread stuffing

Velvet cream sauce, red cabbage, cranberries

Brussels sprouts, potato dumpling

Scheu, Pinot Noir, Pfalz

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, asian pears

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 mushrooms, asparagus spears

Fingerling potatoes

Müller Catoir "Haardt" Pinot Noir, Pfalz

Dessert

Linzer tart

Pumpkin crème brûlée

Caramelized walnuts

Royal Tokaji, 5 Puttonyos Aszú, Hungary

\$80 per guest Wine Pairing \$56