



THANKSGIVING 2026

\$85 per person (plus tax & gratuity)

*Optional Wine pairing \$25 per person

FIRST COURSE

choice of

Apple Salad

Arugula, black walnut, cheddar, sorghum vinaigrette, country ham

Trout Mousse

Smoked trout on a cornmeal cracker with crème fraîche, pickled green tomato, dill

Vegetarian — sunchoke puree in place of the trout.

**Wine pairing - Conundrum White blend, CA*

Citrus, Pear, Peach flavors & lightly sweet

SECOND COURSE

choice of

Turkey Breast

Braised in apple cider. Ham gravy, cornbread dressing, mashed potatoes, green beans

Salmon

Slow roasted with a sorghum glaze. Cider mustard, mashed potatoes, green beans

Delicata Squash ^(v)

Wild rice, chestnut, mushrooms, mushroom jus

**Wine pairing - Faustino V Rioja, Spain*

Ripe fruit, cedar, vanilla with a rich finish

THIRD COURSE

choice of

Persimmon Pudding

Black walnut brittle, buttermilk ice cream

Sweet Potato Chess Pie

Molasses meringue

Pumpkin Cheesecake

Gingersnap crust, bourbon cream

**Wine pairing - Vietti Moscato d'Asti, Italy*

Apricot, honey, citrus flavors, and bubbly



Seating times from 11am – 9pm

[OpenTable - Complete your reservation](#)

72-hour cancellation

\$25 per person cancellation fee applies inside 72 hours

Reservations required with a credit card