



honey S A L T
FOOD AND DRINK

THANKSGIVING

\$48 PER PERSON
WINE PAIRING \$30

STARTERS

for the table

SKILLET CORNBREAD

thyme, honey butter, sea salt

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BRUSSELS SPROUTS & KALE SALAD (GF)

gala apple, pumpkin seeds, crispy bacon,
maple-dijon dressing

PAIRING 3oz

Attems

sauvignon blanc, friuli-venezia giulia, it

MAIN

for the table

ROSSDOWN FARMS

HERB ROASTED TURKEY

sourdough stuffing, broccolini,
roasted carrots, mashed potatoes,
cranberry sauce, pan gravy

PAIRING 3oz

Josh Cellars

pinot noir, central coast, ca

DESSERT

PUMPKIN PIE

butter crust, vanilla whipped cream

PAIRING 2oz

Tawny Port 10YR

taylor fladgate, douro, pt

TAKE HOME A WHOLE PUMPKIN PIE \$36

(GF)=GLUTEN FREE