



~ Happy Thanksgiving 2009 ~

Prix Fixe \$55.

w. wine pairings add \$24.  
(children 12 and under \$26.)

Amuse~Bouche

Chef Alex's Selection

*wine pairing:* Mumm Napa, *Brut Reserva*

FIRST COURSE

**Butternut Squash Bisque**

pissaladière / peeky toe crab / crème fraiche

or

**Pan-Seared Scallops**

beets / roasted corn / chicken jus

*wine pairing:* Curran ~ Grenache Blanc, *Santa Ynez, 2006*

SECOND COURSE

**Shelton's Farm Organic Turkey**

sous-vide lemon maple turkey breast and sage and chestnut-stuffed turkey leg

*wine pairing:* Arcadian ~ Pinot Noir, *Fiddlesticks, Sta. Rita Hills, 2006*

selection of any two:

baby brussel sprouts and pork belly

foie gras brioche dressing

cranberry raviolo

taragon tomato yukon purée

lavender-roasted sweet potatoes and mini marshmallows

THIRD COURSE

**Roasted Apple Tarte Tatin**

or

**Pumpkin Panna Cotta**

*wine pairing:* Martin Weyrich ~ Allegro Moscato, *Piedmont, 2006*