

THANKSGIVING AT NAPA

a feast worth toasting to.

\$60pp (does not include tax & gratuity)

FIRST COURSE

BUTTERNUT SQUASH BISQUE *gf/v*

roasted squash | toasted pepitas | crème fraîche | spiced oil

HERB WHIPPED GOAT CHEESE *v/n*

mulled wine poached pear | truffle honey | toasted walnuts | grilled crostini

NAPA SALAD *gf/v/n*

granny smith apples | dried cranberries | toasted walnuts | feta | champagne vinaigrette

CAESAR SALAD*

romaine hearts | shaved parmesan | brioche croutons | creamy caesar dressing

SECOND COURSE

ROSEMARY & CITRUS ROASTED TURKEY *gf*

sage turkey jus | cranberry gelée

HERB CRUSTED PRIME RIB (SUPPLEMENTAL \$10) *gf*

beef au jus | horseradish crema

PAN-ROASTED SALMON* *gf*

lemon dill crème fraîche

BUTTERNUT SQUASH & GOAT CHEESE RAVIOLI *v*

caramelized squash | shaved parmesan | fried sage | brown butter | sage cream sauce

FAMILY-STYLE SIDES

WHIPPED POTATOES *gf/v*

butter | chives

GREEN BEAN CASSEROLE *v*

mushroom velouté | crisp shallots

HERBED BRIOCHE STUFFING

sage sausage

GLAZED CARROTS *gf/v/n*

citrus gastrique | almonds

ADDITIONAL PREMIUM SIDES

SPICED SWEET POTATO CASSEROLE 10 *gf/v/n*

candied pecans | whipped marshmallow

CRISPY BRUSSELS SPROUTS 10 *gf/v*

hot honey | za'atar spices

MACARONI & CHEESE 12

crisp bacon | five cheese mornay | herb gratin

THIRD COURSE

SPICED PUMPKIN PIE *v*

cinnamon chantilly

CARAMEL APPLE CHEESECAKE *v*

cinnamon roasted apples | salted caramel | vanilla chantilly

CHOCOLATE MOUSSE CAKE *v*

chocolate genoise | dark chocolate crèmeux | milk chocolate mousse | vanilla chantilly | cherry gastrique

gf gluten free | *v* vegetarian | *n* contains nuts

*this item may contain raw or undercooked animal derived foods. consuming undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.