

THANKSGIVING AT NAPA.

Gather. Give thanks. Dig in.
\$60pp (does not include tax & gratuity)

STARTER

BUTTERNUT SQUASH BISQUE *gf. veg.*
toasted pumpkin seeds | crème fraîche | spiced oil

WHIPPED FETA *gf. veg.*
roasted beets | toasted pumpkin seeds | gremolata

NAPA SALAD *gf. veg. n.*
mixed greens | sliced apples | cranberries | candied pecans | feta | champagne vinaigrette

CAESAR SALAD* *gfa.*
romaine hearts | grated romano | shaved parmesan | brown butter croutons | house-made dressing

ENTRÉE

HERB & CITRUS BRINED ROASTED TURKEY BREAST
brioche herb sausage stuffing | garlic mashed potatoes | blistered haricot verts & carrots |
cranberry chutney | sage gravy

PAN-SEARED SALMON* *gf.*
garlic mashed potatoes | charred broccolini | lemon beurre blanc

BRINED PORK LOIN*
roasted brussels sprouts | glazed sweet potatoes | bourbon pork jus

TRUFFLE MUSHROOM MACARONI & CHEESE *veg.*
roasted mushrooms | five-cheese mornay | garlic herb gratin



EXTRAS

GARLIC MASHED POTATOES *gf. veg.* \$9
butter | fines herbes

BRUSSELS SPROUTS *veg.* \$12
hot honey | orange zest | za'atar

HARICOT VERTS *veg.* \$10
mushroom velouté | crispy onions

GLAZED SWEET POTATOES *gf. veg. n.* \$10
candied pecans

MACARONI & CHEESE *veg.* \$12
five-cheese mornay | garlic herb gratin

DESSERT

CARAMEL APPLE CHEESECAKE *veg.*
cinnamon roasted apples | salted caramel | vanilla chantilly

PUMPKIN PIE *veg.*
cinnamon chantilly

gf. gluten free | *gfa.* gluten free option | *veg.* 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.