

# THE WINERY

RESTAURANT & WINE BAR

## *Thanksgiving Day Menu*

Thursday, November 22, 2018

\$64.95 per person (excludes tax/gratuity)

### Beginnings

Choice of:

#### Roasted Butternut Squash Bisque

*Brown Butter Croutons & White Truffle Oil Chantilly*

#### The Winery House Salad

*Candied Walnuts, Roquefort Cheese, Red Grapes,  
Red Onions, Apples, Dijon Mustard Vinaigrette*

#### Pumpkin & Ricotta Ravioli

*Crispy Pork Belly, Frisee Lettuce  
Toasted Hazelnuts & Brown Sage Butter*

#### Scottish Smoked Salmon

*Organic Mixed Greens, Caper Berry,  
Dill & Horseradish Vinaigrette*

#### Organic Heirloom Tomatoes & Fresh Burrata

*Micro Arugula, Garlic Croutons, Lemon Mosto Olive Oil  
and Aged Balsamic Reduction*

### Main Course

Choice of:

#### Traditional Maple Glazed Free Range Turkey

*Apple-Sundried Cherry Dressing, Thyme Gravy & Cranberry Compote*

#### King Salmon "a la Plancha"

*Organic Vegetable Quinoa, Grilled Asparagus  
Micro Greens, Tomato-Basil Sauce Vierge*

#### Grilled Beef Flatiron Steak

*Grilled Asparagus, Black Truffle Mashed Potatoes  
Garlic-Parsley Butter*

#### Maine Scallops & Jumbo Wild White Shrimp

*Squash, English Peas & Parmesan Risotto  
Champagne-Sage Butter*

#### Maple Glazed Kurobuta Pork Chop

*Applewood Smoked Bacon House Made Spaetzle,  
Apple Cider Reduction*

### Dessert

Choice of:

#### Streusel Pumpkin Pie

*Bourbon-Pecan Caramel Sauce & Candied Pecans*

#### Vanilla Bean Crème Brûlée

*Chocolate Fleur de Sel Cookie*