

ESTUARY

Thanksgiving

\$135 PER PERSON

\$75 WINE PAIRING

HORS D'OEUVRES

Deviled Duck Eggs, Duck Confit, Crispy Skin

Chilled Jumbo Shrimp Cocktail, Smoked Cocktail Sauce

Firefly Farm Goat Cheese, Fig Tart, Winter Truffle Honey

Roasted Squash Agnolotti, Brown Butter, Pumpkin Seeds Crisp

paired with Argyle, *Blanc de Blancs*, Willamette Valley, Oregon, 2020

I

Roasted Pear Salad, Pomegranate Vinaigrette, Bitter

Greens, Toasted Pistachio, Blue Cheese

paired with Delille Cellars, *Semillon Blend*, Chaleur Estate, Washington, 2023

II

Roasts - Roasted Turkey Roulade, Honey Glaze Baked Ham

Sauces - Turkey Gravy, Mustard Spiced Glaze, Cranberry Sauce

Family-Style Sides - Creamy Mashed Potatoes, Chestnut & Sage Stuffing, Sautéed Garlic Spinach

Roasted Sweet Potatoes with Honey Butter, Crispy Brussel Sprouts with Pomegranate Seeds

paired with Macrostie, *Pinot Noir*, Sonoma Coast, California, 2019

III

Assorted Desserts - Apple Crumble Tart, Mini Pumpkin Pie, Cranberry Upside-down Cake, Pecan

Chocolate Bar, Sweet Potato Cheesecake, Speculoos & Pear Panna Cotta

paired with Rare Wine Co., 'Thomas Jefferson Special Reserve' Madeira

NV

AN OPTIONAL 20% GRATUITY WILL BE ADDED TO ALL CHECKS