



Thanksgiving Menu

SOUP

Cannellini Beans & Bacon: cauliflower, carrot, tomato, potato & fine herbs: 9

Suggested wine pairing: Kaiken Untra Malbec. 14 gl

SALAD

Roasted Butternut Squash Salad: petite arugula, granny smith apple, cucumber, cranberry candied pecan with honey lemon vinaigrette: 16

Suggested wine pairing: Giesen Estate Reisling. 12 gl

ENTREE

Roasted Turkey: stuffing, mashed potatoes, seasonal vegetable with mushroom gravy & cranberry sauce: 32

Suggested wine pairing: Rodney Strong Pinot Noir. 17 gl

Prime Rib: mashed potatoes, seasonal vegetable with mushroom gravy & horse radish cream: 48

Suggested wine pairing: Hess "Alomi" Cabernet. 22gl

Honey Butter Glazed Salmon Filet: parsnip puree, asparagus, sweet glove carrots: 36

Suggested wine pairing: Buena Vista Chardonnay. 17gl

DESSERTS

Warm Apple Pie: chantilly cream, vanilla ice cream & caramel sauce: 14

Raspberry Lemon Mousse Cake: winter berry compote: 14

Thursday, November 24 from 11am-10pm

Call 626-854-2509 or go to our Yelp page to make reservations

