

The GRILL ROOM

Thanksgiving 2023

First Course

Lobster & Brie Vol-au-vent

or

Duck Croque Madame, Gruyere Cream, Cranberries

1998 Rolly Gassmann "Oberer Weingarten de Rorschwihr, Gewurztraminer", Alsace France

Second Course

Butternut & Sweet Potato Soup

Roasted Pepitas, Whipped Spiced Cream

or

Winter Salad

Curled Endive, Haricot Verts, Yellow and Red Beets, Feta, Cranberries

NV Arnaud Lambert "Cremant de Loire" Rose

Third Course

Organic Turkey Roulade

Pomme Puree, Bourbon Glazed Baby Carrots, Mushroom Au Jus

2014 Jean-Claude Lapalu, Vieilles Vignes, Brouilly, France

or

Sweet Potato Cassoulet

Acorn Squash, Baby Vegetables, Miso Cranberry Glaze

or

Ora King Salmon

Cauliflower Cream, Asparagus

2017 Domaine Roblet-Monnot Nerthus "Haut Cote de Beaune"

or

New York Strip

Espelette butter, Almonds, Beurre Noir

2018 Roquette & Cazes Rouge, Duriense, Portugal

Dessert

Chocolate Pecan Tart

or

Apple Cobbler

Pecan Filling, Soft Caramel, Chocolate Mousse

Spiced Ice Cream, Golden Cobbler Crust

Rare Wine Co. Madiera "New York" Malmsey

\$150

Wine Pairings \$75