



The Grill

HAPPY Thanks Giving STARTER

BUTTERNUT SQUASH SOUP ♻️ \$12.00
cranberry-ginger chutney / toasted pecans

RAVINES WINE CELLAR, DRY RIESLING, Finger Lakes, New York \$14.00

VEUVE CLICQUOT PONSARDIN, YELLOW LABEL, Champagne, France 3oz. \$16.00

THANKSGIVING DINNER

\$49.00 ADULT | \$25.00 CHILDREN (UNDER 12)

CONFIT LEEK + FROMAGE BLANC-STUFFED TURKEY ROULADE
smoked mushroom stuffing / sweet potato / haricot verts / orange-cranberry sauce / turkey gravy

A TRIBUTE TO GRACE, GRENACHE, Santa Barbara Highlands, California \$19.00

TURLEY WINE CELLARS, "JUVENILE", Zinfandel, Napa Valley \$20.00

DESSERT

WARM APPLE CIDER DONUT ♻️ \$11.00
pumpkin ice cream / bourbon apples

CHATEAU LES JUSTICES, SAUTERNES, Semillon, Bordeaux \$16.00

SIR BASIL HAYDEN'S AUTUM SPICE \$17.00
basil hayden bourbon / amaretto / maple syrup / lemon / bitters

SOMMELIER SELECTION

Perfect Pairings for your Thanksgiving Celebration

ENVINATE 'BENJE' Listan Blanco
Tenerife, Spain / 2023 **\$62.00**

DOMAINE LIONNET 'TERRE BRULÉE' Syrah
Cornas, France / 2017 **\$152.00**

VEUVE CLICQUOT PONSARDIN 'LA GRANDE DAME' Champagne
Verzenay, Montagne de Reims, FR / 2015 **\$312.00**

♻️ = VEGAN

♻️ = VEGETARIAN

♻️ = GLUTEN FREE

