

# Happy Thanksgiving

November 22, 2018



## Appetizer

(choice of)

### Roasted Cauliflower

pine nuts, dates, shallot, herbs

### One Gun Ranch Sweet Potato Bisque

creme fraiche, candied pecan

### Farmer's Salad

farmer's market vegetables & fruit, lemon vinaigrette, mixed greens

### Warmed Spinach Salad

egg, sun dried tomato, bacon mustard vinaigrette

*WINE PAIRING: M.V Brut Nature - BONNET-PONSON - Montagne de Reims*

## Entrée

(choice of)

### Roasted Organic Turkey

crispy brussels sprouts, herbed fingerling potato, cornbread shallot dressing,  
turkey jus, cranberry relish

*WINE PAIRING: 2016 Pelaverga - Castello di Verduno - Barolo, Piemonte*

### Wild Mushroom Risotto

roasted butternut squash, truffle butter

*WINE PAIRING: 2012 Pinot Noir - TWO PADDOCKS Central Otago, New Zealand*

### Ora King Salmon

warm saffron farro, farmer's market vegetables, salsa verde

*WINE PAIRING: 2015 Chardonnay - HUBERT LAMY Derriere Chez Edouard - Saint Aubin, Burgundy*

### Grilled Creekstone Filet Mignon

puree of autumn greens, root vegetable gratin, crispy shallot

*WINE PAIRING: 2010 Merlot Blend - Château FRANC-MAILLETT Cuvée Jean Baptiste- Pommerol, Bordeaux*

## Dessert

(choice of)

### One Gun Ranch Pumpkin Gâteau

browned butter cream, pomegranate, candied seeds

*WINE PAIRING: Bual - RARE WINE CO Boston - Madeira*

### Lemon Chevre' Cheesecake

seasonal citrus, bergamot creme anglaise

*WINE PAIRING: 2001 Sémillon Blend - Château RIEUSSAC- Sauternes, Bordeaux*

### Chocolate Caramel Tart

marcona almond, sea salt, peanut butter powder

*WINE PAIRING: Tawny Port - GRAHAM's 20 year - Portugal*

**\$75++ per adult/ \$135\* per adult with wine pairing**

*\*Wines based upon availability and are subject to change without notice*

(not including sales tax, service charge or valet)



CBC Supports Local, Natural & Organic Farming

Menu ingredients & wine selections are subject to change based on availability without notice