

# THANKSGIVING 2017

## MENU

*DUCK & PORK PÂTÉ*  
*CHESTNUT PURÉE & CANDIED PUMPKIN*

∞ **BARBOURSVILLE BRUT 200<sup>TH</sup> ANNIVERSARY EDITION** ∞

*BUTTERMILK FRIED OYSTERS*  
*SMOKED SHITAKE MUSHROOMS, PARSNIP PURÉE*  
*RED WINE-SHALLOT VINAIGRETTE*

∞ **BARBOURSVILLE VERMENTINO RESERVE 2015** ∞

*ROASTED SQUASH BISQUE*  
*CHESTNUT CREAM CANDIED PUMPKIN SEEDS & FOIE GRAS MOUSSE*

∞ **BARBOURSVILLE SANGIOVESE RESERVE 2015** ∞

*OVEN ROASTED "TURKETTA"*  
*POTATO-LEEK GRATIN, BRUSSELS SPROUTS, PANCETTA*  
*TURKEY GRAVY*

∞ **BARBOURSVILLE CABERNET FRANC RESERVE 2015** ∞

*GINGERBREAD CAKE NAPOLEON*  
*ORANGE BUTTER CREAM, CRANBERRY JAM & SPICED PECANS*

∞ **BARBOURSVILLE VINEYARDS PAXXITO RESERVE 2013** ∞

Five Course Menu            \$75  
With Matching Wines        \$100  
(Tax and Service Added to total Check)