



# THANKSGIVING MENU

THURSDAY, NOVEMBER 27, 2014



OYSTER ON THE HALF SHELL  
PANCETTA-SHERRY MIGNONETTE

BARBOURSVILLE VINEYARDS BRUT ROSÈ CUVÉE 1814



SALAD OF ESTATE GROWN ARUGULA, ROASTED LOCAL APPLES,  
CANDIED PECANS & MAPLE VINAIGRETTE

BARBOURSVILLE VINEYARDS SAUVIGNON BLANC RESERVE 2013



TUSCAN WHITE BEAN SOUP  
SMOKED TURKEY LEG & LOCAL SPINACH

BARBOURSVILLE VINEYARDS SANGIOVESE RESERVE 2013



OVEN ROASTED TURKEY BREAST  
BUTTERNUT SQUASH, WALNUT AND SAGE BREAD PUDDING  
SAUTÉED BROCCOLI RABE & CRANBERRY-TURKEY GRAVY

BARBOURSVILLE VINEYARDS NEBBIOLO RESERVE 2011



WARM GINGERBREAD CAKE  
CAMELIZED PUMPKIN, PUMPKIN BUTTER & CANDIED GINGER

BARBOURSVILLE VINEYARDS MALVAXIA PASSITO 2008



FIVE COURSE MENU - SEVENTY FIVE DOLLARS  
WITH WINE PAIRING - ONE HUNDRED DOLLARS  
TAXES AND SERVICE WILL BE ADDED TO THE TOTAL