



FINE FOODS & CELEBRATIONS
ESTABLISHED 1985

ELEGANTE

Friendsgiving Dinner

MENU

Welcome!

APPETIZER CHOICE

Served with our signature warm Rosemary Currant Rolls

Curried Pumpkin Soup, Pumpernickle Croutons

Butter Lettuce, Figs, Herbs, Pecorino, Champagne Vinaigrette

Little Gem Caesar Salad with White Anchovies and Torn Rosemary Currant Croutons

ENTRÉE CHOICE

Fettucini with Wild Mushroom Ragout and White Truffle Oil

Parmesan Crusted Swordfish with Lemon Caper Sauce

Garlic Mashed Potatoes, Grilled Asparagus and Blistered Tomatoes

Seared Pork Tenderloin, Grainy Mustard Sauce

Trio of Roasted Squash, Haricot Verts with Toasted Almonds

Traditional Turkey Dinner!

with our signature Spiced Cranberry Chutney, Herb Stuffing,

Garlic Mashed Potatoes, Gravy, Haricot Verts with Toasted Almonds

DESSERT CHOICE

Warm Pumpkin Pie with Cinnamon Whipped Cream

Spiced Pumpkin Cheesecake with Pepita Brittle

Maple Bourbon Pecan Pie with Cinnamon Whipped Cream

Warm Apple Tart Tatin with Cinnamon Whipped Cream

Fresh Berries with Chantilly Cream

ADDITIONS TO SHARE WITH THE TABLE

Trio of Petite Terrines with Sliced Baguette, \$18

Assorted Holiday Cookies, for here or to go! 6 mini, \$14



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Wine MENU

*TONIGHT'S FEATURED WINES:
from France*

Bordeaux Cuvee Raphael

Chateau de Parenchere, 2021

60% Merlot, 40% Merlot

Sourced from 40 year old vines

Entree Deux Mer region

Clay and chalk soil, aged in cement vats

*Red fruit and soft tannins, and great balance
between fruit and freshness*

13.6% alcohol

Estate founded in 1570!

\$18 Glass | \$68 Bottle

Sancerre

Sager & Verdier, 2023

100% Sauvignon Blanc

*25 year old vines, Sand and gravel soil, aged in
stainless steel tanks*

*Mineraly, fresh and well balanced with crisp
acidity.*

12.5% alcohol

\$18 Glass | \$68 bottle

Julienne Classics

White

White Burgundy

Domain Drouhin, Macon Village

\$17 GLASS | \$65 BOTTLE

California Chardonnay

Domaine Eden, Santa Cruz Mountains

\$17 GLASS | \$65 BOTTLE

Red

Beaujolais, Alexandre Burgaud, 100% Gamay,
Beaujolais, France

\$17 GLASS | \$65 BOTTLE

Borolo DOCG, 2021 "Ricolla" Riserva

Piedmonte, Italy

\$72 BOTTLE ONLY

Sparkling

Lambrusco, Italy

\$15 GLASS | \$45 BOTTLE