

*honey* S A L T  
FOOD AND DRINK

# THANKSGIVING MENU

THREE COURSE MENU | \$58 PER PERSON

## APPETIZER

### JO JO'S HOLIDAY SALAD \$17 (CN)(GF)

brussels sprout leaves, claire blue cheese, gala apple, local greens,  
candied pecans, smoked bacon dressing

Culmina R&D Sauvignon Blanc \$14 (6oz)

## ENTRÉE

### HERB ROASTED ROSSDOWN FARMS TURKEY \$34

sourdough stuffing, brussels sprouts,  
acorn squash, mashed potatoes,  
cranberry sauce, pan gravy

Louis Latour Domaine de Valmoissine Pinot Noir \$19 (6oz)

## DESSERT

### PUMPKIN PIE \$10

butter crust, vanilla whipped cream

Chateau d'Armajan Des Ormes Icewine \$12 (2oz)

--- \$28 EACH ---

### TAKE HOME THE PERFECT PUMPKIN PIE!

whole pumpkin pie, butter crust,  
vanilla whipped cream