

THANKSGIVING MENU \$75

**Wine Pairing** – \$44

TO START  
Pear & Ginger Fizz

— *for the table* —

VICTOR'S CHEESE & ONION BREAD  
whipped butter

— *appetizer* —

choice of one

**RED KURI SQUASH VELOUTE**

(a la carte \$16)

crème fraiche, spiced pumpkin seeds, nutmeg tuile

- or -

**THE GREEK BEET**

(a la carte \$18)

red and golden beets, feta yogurt, pickled  
red onion, olives, radish, cucumber,  
pistachios, lemon-cumin dressing

**Wine Pairing (3oz)**

Gray Monk Gewürztraminer

- or -

Villa Sparina Gavi di Gavi

— *main* —

choice of one

**BUTTERNUT SQUASH CANNELLONI**

(a la carte \$29)

caramelized kabocha squash, ricotta cheese,  
shaved burgundy truffles, parmigiano reggiano

**ADD DIVER SCALLOPS \$21**

- or -

**ROASTED ROSSDOWN FARMS**

**FREE RANGE TURKEY**

(a la carte \$42)

white and dark meat, mashed potatoes,  
heirloom carrots, cranberry sauce, stuffing, gravy

**ADD FRESH BURGUNDY TRUFFLES \$12**

- or -

**PRIME RIB OF BEEF**

(a la carte \$49)

12oz canadian prime ribeye, heirloom carrots,  
yorkshire pudding, horseradish cream, au jus

**ADD 1/2 LOBSTER \$37**

**ADD SHRIMP SCAMPI \$21**

**Wine Pairing (3oz)**

Santa Christina Superiore Chianti Classico

- or -

Cedar Creek Estate Pinot Noir

— *dessert* —

**TONY'S BAKED PUMPKIN CHEESECAKE**

(a la carte \$15)

**Wine Pairing (2oz)**

Taylor Fladgate 'fine white' Port