



\$49 Four Course Dinner
\$69 with Wine Pairing

First Course

Turkey and Pomegranate Soup

Sauvignon Blanc, Matua, New Zealand 2017

Second Course

Organic Hearts of Romaine Salad

Champagne Vinaigrette

Sauvignon Blanc, Matua, New Zealand 2017

Main Course

Oven-Roasted Natural Turkey

Chestnut and Turkey Confit Stuffing

Brussel Sprouts with California Raisins and Walnuts

Sweet Potato Mash

Chardonnay, Hess, Monterey, California 2016

Dessert

Choice of

Pumpkin Pie

Coconut Custard Pie

Almond Baklava

Sweet Muscat, Samos, Kourtakis, Hellas