



ANGEL OAK

THANKSGIVING 2017

FIRST

HAMACHI CRUDO

Everything spice mix, quinoa crisp, compressed apple, horseradish

OR

BUTTERNUT SQUASH SOUP

Apple and pumpkin seed granola, brown butter, maple foam

Ferrari Brut, Italy, NV

SECOND

DIESTEL ORGANIC TURKEY

Sous vide breast, leg ballotine, traditional stuffing, bourbon gravy

OR

BEEF TENDERLOIN

6Oz, herb butter, red wine demi

OR

FILET OF SALMON

Espelette hollandaise

Opus One Cabernet Sauvignon, Oakville, 2013

SIDES

Whipped potatoes - Brussel sprouts, apple cider vinegar and crispy bacon - Green bean casserole

THIRD

PUMPKIN PIE

Oatmeal crumble, moonshine anglaise, rosemary honey ice cream

OR

LOCAL & IMPORTED CHEESE PLATE

Crackers, condiments, fresh fruit

Minges Riesling, Kabinett, 2003

Or

L'Objest Pinot Noir, Russian River Valley, 2012

\$110 Per Person ~ Tax & Gratuity Additional

Additional Wine Pairings are \$60 Per Person

