

Thanksgiving Menu

\$69 PER PERSON + TAX & GRATUITY

~AMUSE~

Grilled Vegetable Hummus, freshly baked breadsticks

FIRST COURSE

Duo of Smoked Duck Breast and Bison Sausage

White bean salad, blueberry red wine gastrique

Chefs Wine Recommendation ~ Ghost Pines Merlot

Vermont Cheddar Fondue

made with apple cider, Cabot extra sharp cheese, sweet pickles

Chefs Wine Recommendation ~ J Chardonnay

Shellfish Martini

Crab & Avocado salad with a hint of vodka, topped with poached jumbo shrimp

Chefs Wine Recommendation ~ White Haven Sauvignon Blanc

~ADAIR HOUSE SALAD & FRESH BAKED ROLLS~

ENTREES

Classic Roast Turkey & Gravy

Stuffing with fresh sage, cranberry orange relish

Chefs Wine Recommendation ~ Harken Chardonnay or Talbot Pinot Noir

Apple Stuffed Pork Loin

Filled with an apple & smoked bacon stuffing, rosemary pan sauce

Chefs Wine Recommendation ~ Willm Riesling

Traditional Prime Rib of Angus Beef, Au Jus

Horseradish cream sauce

Chefs Wine Recommendation ~ Franciscan Estate Cabernet Sauvignon

Roasted Stuffed Delicata Squash

Filled with a creamy herb risotto, topped with fresh grated Pecorino Romano cheese

Chefs Wine Recommendation ~ Ternaiole Chianti Classico

SIDES

Peas & Pearl Onions

Baby Carrots with Fresh Dill

Buttermilk Mashed Potatoes

