



Thanksgiving 2024

AMUSE

creamy butternut squash soup and taleggio cheese

wine pairing: Nicolas Feuillatte 'Reserve' Brut, Champagne, FR.

FIRST COURSE

choice of:

Kale and Bitter Greens Salad

market apples, maple pepitas, goat cheese, shaved red onion, pickled raisin, sherry vinaigrette

Roasted Cauliflower Florets

golden bro-ned cauliflower tossed in garlic-caper vinaigrette, savory smoked aioli, togarashi spice, Parmigiano-Reggiano

wine pairing: Garnier & Fils Petit Chablis, Burgundy, FR.

SECOND COURSE

choice of:

Herb Roasted Diestel Farms Turkey

wild rice stuffing, mashed potatoes, glazed carrots, creamy turkey gravy, cranberry relish

Red Wine Braised Beef Short Rib

creamy parmesan polenta, roasted delicata squash

Pan Roasted Ora King Salmon

sautéed medium rare with celery root puree, tender braised red cabbage, verjus marinated sweet and sour apples

wine pairing: Klee Pinot Noir, Willamette, OR.

DESSERT COURSE

choice of:

Cinnamon Spiced Pumpkin Pie

caramel sauce, vanilla bean whipped cream

Pecan Pie

with miso butterscotch ice cream

Caramel Apple Bread Pudding

with salted caramel sauce

wine pairing: Symphonie, Sauternes, Bordeaux, FR.

\$75 per person / \$35 wine pairing
tax and gratuity not included

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