

Thanksgiving 2019

starters

(choice of)

MUSHROOM CONSUMME

Mushroom blend, carrot, ginger, horseradish, scallions

BURNT CARROT SALAD

Avocado, pickled onion, feta, cilantro,
toasted pumpkin seeds

HEARTH ROASTED ACORN SQUASH

Balsamic glaze, escarole, quinoa granola,
pickled chard stems, sweet onion vinaigrette

Pair with: Torresella Prosecco NV, Veneto

entree

ELMWOOD STOCK FARMS TURKEY

Smoked butter mashed potatoes,
charred cranberry relish, jus

*Pair with: Anne Amie Pinot Noir, Willamette Valley or
Pascal Jolivet Sauvignon Blanc, Sancerre*

sides

CAULIFLOWER CASSEROLE

Mushroom cream, Emmentaler, crispy shallots

BLUE OVEN STUFFING

Apple, celery, fennel, onion, herbs

CHARRED SWEET POTATOES

Walnut, fresno chili, sage, cheese curds

sweets

(choice of)

PUMPKIN CHEESECAKE

Pecan and pepita brittle, sorghum whipped cream

METROPOLE CANDY BAR

Layers of peanut wafer, caramel, chocolate mousse,
flourless chocolate cake, peanut sauce

Pair with: Castello Sonnino Vin Santo



Proudly prepared by Chef David Kelsey & Team

\$59 per person / 2 or more people