

Thanksgiving Dinner at La Provence

Hors d'œuvres

Bacon and goat cheese wrapped date, butternut squash blini with Brussels sprouts, crispy cauliflower and dill

Fall Mesclun Salad

Golden beets, roasted Fuyu persimmon, pistachio, goat cheese, pomegranate vinaigrette

***2015 Cotes du Rhone Blanc - France 9/25**

~ or ~

Heirloom Winter Squash Soup

Roasted medley of heirloom squash, cinnamon toast points

***2014 Lafond Chardonnay - Santa Rita Hills 12/35**

Plats Principaux

(Main Course – choose one)

Dinde en Deux Cuisson

Roasted breast of turkey, confit leg meat, cornbread-pancetta and sage stuffing, gravy (drumstick available upon request – limited quantity)

***2013 Frank Family Pinot Noir - Carneros - Napa Valley 12/35**

Saumon

Pecan-crusting salmon filet with roasted pear, butternut squash and sweet potato quinoa pilaf, Swiss chard, cranberry beurre rouge

***2013 Mer Soleil Treana - Central Coast 14/46**

Porcini Dusted Filet Mignon

With Brussels sprouts and bacon, sweet potato pavé

***2014 Hess Allomi Cabernet 13/39**

Supplements

(Family-style sides for the table)

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| <i>Garlic Mashed Potatoes</i> | <i>Agave Glazed Root Vegetables</i> |
| <i>Green Bean and Mushroom Casserole, Fried Onions</i> | <i>Cranberry Sauce</i> |

Dessert

(choose one personal pie)

Pumpkin Pie with Allspice Whipped Cream

Salted Caramel Pecan Pie

Cinnamon Apple Pie and Anglaise (à la mode add \$1)

\$39 per person ~ \$12 children 10 or under
plus tax and gratuity

Corkage Fee \$13

18% gratuity and one check for parties of 7 or more

***Recommended Wine Pairings**