

MAYA THANKSGIVING

75

WINE PAIRING 30

1ST COURSE 15

PAIRED WITH FILARI DELLA ROCCA CATARRATTO

CHOICE OF

ROASTED BUTTERNUT SQUASH

candied apples - pumpkin oil - toasted coconut - v,gf

SMOKED POTATO AND ROASTED LEEKS

chives - crispy leeks - v,gf,d

GRILLED CORN AND CAULIFLOWER

saffron - epazote - serrano ham - d,gf

2ND COURSE 17

PAIRED WITH KIM CRAWFORD SAUVIGNON BLANC

CHOICE OF

COLORADO QUINOA

roasted vegetables - toasted cashews - arugula - ancho piloncillo glaze - v,gf

WEDGE

speck - house dried tomatoes - humboldt fog - honey cider vinaigrette - d,gf

KALE & BRUSSELS SPROUTS

pear - dried cherries - sunflower seeds - poppy seed vinaigrette - gf

3RD COURSE 42

PAIRED WITH CHOICE OF

LA TOTA BARBERA D'ASTI or QUILT CABERNET SAUVIGNON

CHOICE OF

ROASTED TURKEY

stuffing and sides upon request

sausage and apple stuffing - roasted garlic mashed potatoes

brown butter sautéed haricot vert - cider gravy - cranberry sauce - d

BERKSHIRE PORK TENDERLOIN

sweet potato gratin - braised greens - ginger apple agro dolce - d,gf

PAN SEARED COLORADO BASS

mushroom risotto - grilled asparagus - citrus beurre blanc - d,gf

BONE IN BRAISED SHORT RIB

creamy polenta - braised greens - hazelnut gremolata - d,gf

DESSERT BAR 16

PAIRED WITH CHOICE OF

MIONETTO PROSECCO DOC ORGANIC

or 39TH NORTH SPICED WHISKEY CIDER TODDY