

Thanksgiving Feast



with Wine Packages

You Get the Bird, We'll Feed the Herd!

*Just Heat and Serve (Feeds 8);
Turkey Not Included.*

ORDER BY NOVEMBER 22ND
PICK-UP ON NOVEMBER 24TH OR 25TH

PARKER HOUSE ROLLS *honey pecan butter*

ROASTED CARROTS *honey, rosemary, orange glaze*

BRUSSELS SPROUTS *smoked bacon vinaigrette*

ROASTED FINGERLING POTATOES *caramelized onions, herb butter*

CORNBREAD STUFFING *sausage, apples, sage*

SMOKED GOUDA MAC 'N' CHEESE *toasted breadcrumbs*

CRANBERRY SAUCE *citrus, prosecco*

ROASTED TURKEY GRAVY

PUMPKIN PIE *or* **ELLIJAY APPLE STREUSEL PIE**

ADDITIONAL PIES AVAILABLE FOR \$25 EACH

\$199.00

All of our wine packages are aimed at providing an exceptional value and are curated by our Sommeliers to pair perfectly with Thanksgiving Dinner.

GOBBLER \$59.99

QUALITY SPARKLING, CHENIN BLANC AND PINOT NOIR

Prosecco • Villa Sandi • Italy NV

Chenin Blanc • Château Moncontour • Vovray, France 2018

Pinot Noir • Austerity • Monterey, CA 2017

WISHBONE \$89.99

EXCEPTIONAL QUALITY MID-RANGE SPARKLING ROSÉ,
WHITE BLEND AND PINOT NOIR

Sparkling Rosé • Pierre Sparr • Cremen d'Alsace NV

White Blend • Ovum 'Big Salt' • Elkton, OR 2019

Pinot Noir • Benton-Lane • Willamette Valley, OR 2016

FINE CHINA \$134.99

TOP TIER SPARKLING, CHARDONNAY AND PINOT NOIR

Sparkling • Iron Horse 'Wedding Cuvée' • Russian River Valley, CA 2016

Chardonnay • Gran Moraine • Willamette Valley, OR 2016

Pinot Noir • Anne Amie • Willamette Valley, OR 2017