

Happy Thanksgiving

November 23, 2017



Appetizer

(choice of)

Roasted Kabocha Squash

bacon lardon, maple creme fraiche, pine nuts, spanish spices

Heirloom Beet Tart

savory butter tart shell, goat cheese mousse, crispy rosemary, toasted pistachio, petite greens

Farmer's Salad

farmer's market vegetables & fruit, lemon vinaigrette, mixed greens

Pumpkin Veloutte

seed cracker, cardamom oil, sage

WINE PAIRING: BRUT ROSÉ SPARKLING WINE, BARACCHI '13

Entrée

(choice of)

Forest Mushroom Ragu & Fresh Linguini

mushroom ragu, tempranillo, black garlic, parmigiano reggiano, herbs

WINE PAIRING: ARNEIS/CHARDONNAY, PIEDMONT, CARLIN DE PAOLO "REGINA DI FIORI" NV

Wild Chinook Salmon

warm saffron farro, farmer's market vegetables, salsa verde

WINE PAIRING: MELON DE BOURGOGNE, MUSCADET SÈVRE-ET-MAINE, DOMAINE DE LA QUILLA '15

Free Range Turkey Platter

crispy heirloom potatoes, brussel sprouts, cranberry mostarda, pan jus

WINE PAIRING: CABERNET BLEND, PESSAC-LÉOGNAN, CHÂTEAU HAUT-BAILLY '84

Grilled Creekstone Ribeye

cocoa spices, brown butter, sautéed tuscan kale, charred onions

WINE PAIRING: CABERNET SAUVIGNON, NAPA, CONN CREEK "ANTHOLOGY" '13

Dessert

(choice of)

Pumpkin Budino

cranberry walnut jam, chantilly cream

WINE PAIRING: SPARKLING MUSCATO NV, ITALY, HONEY BUBBLES

Rosemary Polenta Cake

maple cream, pistachio brittle

WINE PAIRING: RUBY PORT, RAMOS PINTO '11

Chocolate Caramel Tart

marcona almond, sea salt, peanut butter powder

WINE PAIRING: SÉMILLON/SAUVIGNON BLANC, NAPA, FAR NIENTE "DOLCE" '10

\$75++ per adult/ \$135 per adult with wine pairing

(not including sales tax, service charge or valet)



CBC Supports Local, Natural & Organic Farming

Menu ingredients & wine selections are subject to change based on availability without notice