

tavern

THANKSGIVING

November 22, 2018

\$95 per guest

DINNER

persimmon and pomegranate salad with arugula, walnuts & st. agur

herb-roasted organic turkey breast and stuffed leg
with mashed potato & gravy

served with

sourdough stuffing with turkey sausage, almonds, dates & cavolo nero
sweet potatoes with sherry & roasted shallots
brussels sprouts with pancetta & thyme
cranberry sauce with orange & mint

or

vegan thanksgiving extravaganza:
sweet potatoes, brussels sprouts, fingerling potatoes, italian broccoli,
suzanne's stuffing & wild mushrooms persillade

spiced pumpkin pie

or

chocolate pecan tart
served with vanilla ice cream

vegan dessert option:
vegan apple crumble

Recommended Wines

Philipponat, Royale Réserve, Mareuil-sur-Ay, Brut NV 37
Jean-Phillipe Fichet, Vieilles Vignes, Bourgogne Blanc '16 23
Camille Giroud, Santenay '16 24

for reservations please call
310.806.6464