



THANKSGIVING MENU

CHOICE OF FIRST COURSE

Sweet Potato & Butternut Squash Bisque V
crispy sage | crème fraîche

Field Greens Salad GF, V
roasted carrot and turnip | toasted pepitas | balsamic vinaigrette

Fried Brussels Sprouts V
lemon mascarpone | house-made Italian breadcrumbs

CHOICE OF ENTRÉE

Roasted Turkey Breast
*garlic mashed potatoes | turkey gravy | sautéed haricot verts | Italian-style stuffing |
cranberry chutney*

Prime Rib*
roasted red potatoes | sautéed seasonal vegetables | horseradish crème fraîche | au jus

Pan-Seared Halibut GF
*wild Alaskan halibut | grilled squash | smoked cherry tomatoes | roasted fingerling potatoes |
saffron beurre blanc*

Seasonal Veggie Plate V, GF
soft cheesy polenta | sautéed seasonal vegetables | mushroom | walnut romesco sauce

CHOICE OF DESSERT

Pumpkin Roulade Cake
crème anglaise

Chocolate Mousse GF
whipped cream

Vanilla Orange Crème Brûlée GF

Pomegranate Sorbet DF
shortbread cookie

\$56 per person / \$28 for children twelve and under

GF - Gluten Free DF - Dairy Free V - Vegetarian • The City of Ashland 5% meals tax will be added to your bill.
* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

WINE & BEER

Bubbly

Glass / Bottle

Argyle Brut <i>Willamette Valley</i>	48
Veuve Clicquot Brut <i>France</i>	65
Gruet Brut Rose <i>New Mexico</i>	9 / 34
Adami Prosecco Brut <i>Italy</i>	9 / 34
Nicolas Feuillatte Brut <i>France</i>	18 split

Knockout Blondes

Abacela Albariño <i>Umpqua Valley</i>	12 / 38
Cowhorn Spiral 36, Certified Biodynamic <i>Applegate Valley</i>	13 / 48
Rombauer Chardonnay <i>Los Carneros</i>	17 / 65
Ponzi Pinot Gris <i>Willamette Valley</i>	11 / 34
MacRostie Chardonnay <i>Sonoma Coast</i>	11 / 34
Long Shadows Poet's Leap Riesling <i>Columbia Valley, WA</i>	9 / 30
Kriselle Sauvignon Blanc <i>Rogue Valley</i>	10 / 32
Pebblestone Viognier <i>Rogue Valley</i>	11 / 34
Quady North Rosé <i>Applegate Valley</i>	10 / 32

Ruthless Reds

Cowhorn Sentience Syrah, Certified Biodynamic <i>Applegate Valley</i>	25 / 110
Breaux Freres Estate Pinot Noir <i>Willamette Valley</i>	135
Hamacher "H" Pinot Noir <i>Willamette Valley</i>	12 / 42
Archery Summit Pinot Noir <i>Willamette Valley</i>	16 / 62
Abacela Malbec <i>Umpqua Valley</i>	12 / 42
Quady North 4-2-A Syrah <i>Rogue Valley</i>	10 / 34
Pebblestone Cab Franc <i>Rogue Valley</i>	12 / 42
Girard Old Vine Zinfandel <i>Napa Valley</i>	12 / 42
Seghesio Old Vine Zinfandel <i>Sonoma County</i>	80
Cliff Creek Cabernet Sauvignon <i>Rogue Valley</i>	13 / 44
Kriselle Tempranillo <i>Rogue Valley</i>	13 / 44
L'Ecole N° 41 Merlot <i>Columbia Valley, WA</i>	split 28 / 46

Beer

Pelican Pilsner 5	pFriem IPA 5
Caldera Ashland Amber 5	Fort George Cavatica Stout 6
Breakside IPA 5	Clausthaler Lager (non-alcoholic) 5

Apple Outlaw Siskiyou Gold Cider | 500 ml 9

NON-ALCOHOLIC

Lemonade

Classic 4 Strawberry 5

Shrubs 6

Strawberry Black Peppercorn Apple Cardamom Shrub

Water & Sparkling

Aqua Panna Still 5 San Pellegrino 4 Q Grapefruit 4 Q Ginger Ale 4 Q Ginger Beer 4

GoodBean Coffee 3.50

Choice Organic Tea 2.50

Classic Black Classic Green Peppermint Chamomile Earl Grey