



Thanksgiving Dinner 2020

November 26th • 12-7pm

\$59.95 adults • \$14.95 kids 12 & under, *excluding tax & gratuity*

First Course

choice of

Carrot Ginger Soup crème fraiche + crispy shallots + micro cilantro gf*, v

Pumpkin Sage Arancini roasted artichoke leek sauce + maldon sea salt + micro basil v

Winter Squash & Baby Beet Salad wild arugula + pumpkin maple vinaigrette
+ toasted pecans + cranberries + crispy pepita brie v

Second Course

choice of

Sweet Potato Gnocchi brown butter + parmesan + asparagus + mushroom + cipolini onion
+ pomegranate + spinach + balsamic reduction + sage v

Orange-Pecan Crusted Seabass roasted butternut squash-apple hash
+ citrus beurre blanc + cranberry-ginger chutney + haricot vert gf

Pan Seared Scallops creamy pumpkin-sage risotto + wild mushrooms + crispy pancetta
+ spiced maple bourbon glaze + pepitas gf

Stuffed Pork Chop wild mushroom goat cheese filling + holiday stuffing + herb gravy
+ crispy brussels + candied pecans

Organic Roasted Turkey yukon gold mash + holiday stuffing + herb gravy
+ cranberry compote + green beans

Bacon-Wrapped Filet Mignon roasted garlic mash + bordelaise + grilled asparagus gf

A La Carte Sides \$11 each

Asparagus lemon oil gf

Holiday Stuffing rosemary + sage

Green Beans garlic chips gf

Garlic Mashed Potatoes
honey roasted garlic + butter gf

Crispy Brussels Sprouts
candied pecans + pancetta

Dessert

choice of

Peanut Butter Chocolate Mousse maldon sea salt + peanut butter candy topping gf

Warm Apple Crisp Tart vanilla ice cream + spiced crisp streusel

Cranberry Blackberry Coconut Crumble oatmeal crumble + star anise ice cream + toasted coconut

Pumpkin Pecan Bread Pudding brown sugar glaze + whipped cream + pumpkin spice

Children's Menu

First Course

fresh fruit plate gf, v

Second Course

choice of

linguine butter sauce + garlic toast v

chicken tenders honey-ranch dipping sauce

organic roasted turkey mashed potatoes + gravy + baby carrots gf

petite filet mignon + fries

vintana burger lettuce + tomato + fries

Third Course

ice cream sundae waffle cone + vanilla ice cream + chocolate sauce + whipped cream + cherry on top

gf = gluten free v = vegetarian gf* = can be prepared gluten free upon request

This discounted menu cannot be combined with any other coupon or discount.

The Passport Dining Card cannot be applied.

A 4% surcharge will be added to all Guest checks to help cover increasing costs and in our support of the recent increases to minimum wage and benefits for our dedicated Team Members.

MENU BACK

SIGNATURE COCKTAILS

peach dream	absolut peach, jacques bonnet brandy, blackberry-honey simple syrup, fresh lemon juice, lime wheel
pumpkin bourbon smash	knob creek bourbon, housemade pumpkin puree, spiced pumpkin liqueur, orange bitters, cinnamon, star anise
crème and coco martini	tito's handmade vodka, frangelico hazelnut liqueur, bailey's irish cream, creme de cacao
kiwi cooler	cucumber infused vodka, kiwi puree, fresh lime juice, lemon lime soda
smoke & spice margarita	los javis mezcal, apple cider, lime juice, matchstick apples
sage council	hendricks gin, sageinfused simple syrup, fresh lime juice, sage sprig
barrel rested negroni	old grove barrel rested gin, sweet vermouth, campari, orange twist
moscow mule	svedka vodka, fresh lime juice, ginger beer
chef deborah's mai tai	cruzan light and coconut rums, goslings dark rum, lime juice, orgeat, pineapple juice
coasterra's coconut margarita	espolon reposado, coco lopez, fresh lime juice, toasted coconut & salt rim
vinfused habanero	pineapplehabanero-infused vodka, orange-mango-pineapple juice, tajin rim, fresh lime wheel

DRAFT

MOTHER EARTH CALI CREAMIN'
STONE ENTER NIGHT PILSNER
KARL STRAUSS BOAT SHOES HAZY IPA
ALESMITH NUT BROWN ALE
ALESMITH .394 PALE ALE
REFUGE BLOOD ORANGE WIT
BOONT AMBER ALE
MODELO ESPECIAL
STONE DELICIOUS IPA

ZERO PROOF

COCONUT NOJITO	coco lopez, house made sweet & sour, fresh mint leaves, lemon lime soda, coconut rim, lime wedge
VINTANA SUNSET	muddled mint, passion fruit juice, pineapple juice, grenadine, dried lime wheel, mint
CALIFORNIA THYME	thymeinfused simple syrup, grapefruit juice, soda water, half sugar rim, dried lemon wheel, fresh thyme
RASPBERRY REFRESHER	muddled mint, housemade sweet & sour, lemonlime soda, fresh raspberries, dried orange wheel, mint