



LONE EAGLE GRILLE

• Vegetarian Thanksgiving Menu •

AMUSE-BOUCHE

Creamy Butternut Squash Bisque
Espelette Crème Fraîche | Caramelized Apples

SALAD

Harvest Salad of Baby Kale
Roasted Delicata Squash | Toasted Pumpkin Seeds | Red Quinoa
Dried Apricots | Orange & Golden Balsamic Vinaigrette

SOMMELIER SUGGESTED PAIRING

Domaine Carneros Brut; Champagne Blend ; Napa Valley, CA 19
McIntyre Rose; Santa Lucia Highlands, CA 14

ENTRÉE

Quinoa & Kale Stuffed Acorn Squash
Roasted Garlic Mashed Potatoes
Chestnut, Apple & Sage Stuffing
Candied Garnet Yam Gratin
Haricots Verts & Mushroom Casserole with Crispy Shallots
Orange & Ginger Cranberry Sauce

SOMMELIER SUGGESTED PAIRING

Can Feixes White Blend; Penedes, Spain 13
Meadowcroft Zinfandel; Amador County, CA 13

DESSERT

Pumpkin Pie Crème Brûlée | Maple Bourbon Marshmallows
Gingersnap Cookies | Candied Pumpkin Seeds
or
Pecan Pie Cheesecake | Salted Caramel Sauce | Vanilla Bean Chantilly Caramelia Bark

SOMMELIER SUGGESTED PAIRING

Bouchaine "Late Harvest" Chardonnay; Napa Valley, CA 10

\$85 PER PERSON EXCLUSIVE OF TAX

