



PLATEAU

FINE DINING

THANKSGIVING DINNER

November 23 | 12-7pm

\$55 adults | \$50 seniors | \$25 children 10 & under

starters

crab stuffed mushrooms

creamy roasted cauliflower soup

Isenhower Cellars, Viognier, Columbia Valley 2022 40 bottle | 10 glass

feast

herb roasted turkey

The Walls, Cruel Summer, Rose of Grenache, Columbia Valley 2021 36 bottle | 10 glass

Sineann, Pinot Noir, Willamette Valley 2019 49 bottle | 13 glass

sides

traditional sage dressing

fresh sweet potato

cinnamon butter, pecans

mashed potatoes

turkey gravy

roasted carrots

brussel sprouts

cranberry conserve

dessert

pecan pie bars

pumpkin bundt cake

maple cinnamon glaze

Mia Dolcea, Moscato d'Asti, Italy 2021 32 bottle | 9 glass

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.
Parties of six or more are presented with one check including 20% gratuity.

