



# Thanksgiving Dinner

Amuse Bouche

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**Ham Hock Consommé with Pea Agnolotti**

Or

**Farmers Market Pear, Pickled Quince, Iberico Ham, Goat Taleggio, Spanish Olive Oil**

*Wegeler Graacher Riesling, Mosel 2015*

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**Scottish Salmon "Cured and Tartare" Lemon Curd, Salmon Caviar, Cured Egg Yolk**

Or

**Wild Mushroom Terrine, Tart Cherries, Walnuts, Brussels Sprout Salad**

*Gerard Bertrand "Cote des Roses", Grenache Blend, Laugedoc 2016*

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**Seared Hokkaido Sea Scallops, Roasted Red Kuri Squash Puree, Clams, Hazelnut Pesto**

*Corvalle Chardonnay, Oak Knoll 2010*

Or

**Veal Osso Bucco, Veal Sweetbreads, Crispy Grit Cake, Roasted Shallot Sauce**

*K "Mihlbrandt" Syrah, Wahluke Slope 2007*

Or

**Roasted Turkey Breast with Chestnut Apple Stuffing, Cranberry Sauce, Herb Gravy**

*Ammunition Winery "Badgerhound" Zinfandel, Sonoma 2015*

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**"Persimmons S'mores"**

**Persimmon Cake, Chocolate Persimmon Puree, Ginger Marshmallow, Ginger Crumble**

Or

**Maple Semifreddo, Pumpkin Beignets, Salted Caramel**

*Chateau Grand-Jauga, Sauternes 2011*

**\$97/Person or \$140/Person with Wine Pairings  
(tax and gratuity are additional)**

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