



# Thanksgiving Wine Dinner

Enjoy a selection of boutique wines  
paired with a 4 course dinner  
created by **German Master Chef -Michael Ober**  
Thursday November 15th 7pm

## MENU

mushroom flatbread  
w/ whipped ricotta, basil shoots  
& porcini bacon chips

HOOK AND LADDER CHARDONNAY RUSSIAN RIVER 2016

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warm bourbon smoked salmon loin  
roasted baby beets  
& char grilled green beans,  
crispy shallots

SOTER PINOT NOIR PLANET OREGON 2016

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duet of slow roasted turkey breast  
& turkey cranberry sausage  
sage gravy, grilled golden potato  
honey glazed turnips, parsnips  
& pearl onions

ST COSME COTES DU RHONE DEUX ALBION 2016

\*

sweet potato & pumpkin pie  
w/ caramelized & salted pumpkin seeds  
zesty buttermilk mousse

EMILIO HIDALGO GOBER OLOROSO SECO

\$75++pp

Tickets PH: 561 339 2444

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