

# Happy Thanksgiving

## *To Start*

### **Roasted Pumpkin Coconut Milk Soup**

pickled apple, parsley oil

### **Organic Mixed Baby Greens Salad**

k&j apples, point reyes bleu cheese, spiced pecans, pomegranate vinaigrette

### **Roasted Comice Pear & Triple Cream Brie**

baby mizuna, toasted brioche, pistachio honey

### **Fall Mushroom, Fresh Herb & Leek Feuille**

baby frisee, heirloom beets, truffle oil

## *Entrées*

### **Maple Sage Glazed Turkey Two Ways**

brown butter mashed potatoes, sage, pork sausage - focaccia stuffing, brussels sprouts

60

### **Honey & Dijon Mustard Roasted Atlantic Salmon**

broccoli di cicco, shiitake mushrooms, salt baked onion, fingerling potatoes

63

### **Sautéed Ecuadorian Swordfish, Citrus Butter**

pancetta, scallion, garlic fried bhutanese red rice

67

### **Colorado Lamb Top Sirloin, Truffle Gremolata**

braised swiss chard, crispy grana padano polenta cake, lamb demi

75

### **Pan Roasted Ribeye Steak, Fall Mushroom Conserva**

skyhill farms goat cheese, butternut squash & potato gratin, red wine demi

80

## *Desserts*

### **Pumpkin Tart**

candied pecans, cranberry coulis

### **Caramel Apple Pie**

honey anglaise, chantilly

### **Cranberry Orange Sorbet**

ginger molasses cookie

## *Children's Menu*

ice cream sundae with chocolate sauce & beverage

\$20

### **Maple Sage Glazed Turkey Two Ways**

brown butter mashed potatoes, pork sausage - focaccia stuffing, brussels sprouts

### **Kids Fried Chicken Tenders**

house cut french fries

## *Sides \$8*

### **AP Rootbeer Bourbon Glazed Yams**

### **Roasted Brussels Sprouts**

### **Brown Butter Mashed Potatoes**

## Specialty Cocktails

<b>The Doubtfire</b>	14	<b>Bridges Manhattan</b>	15
jalapeño infused tequila, triple sec, lime juice, agave, orange juice, cranberry juice, tajin rimmed glass		brothers bond bourbon whisky, bitters, antica vermouth	
<b>Gran Coramino Margarita</b>	15	<b>Paloma</b>	15
crystal clear gran coramino reposado tequila, lime juice, agave, salted rim		casamigos tequila, agave, lime, grapefruit juice, grapefruit fiz	
<b>Classic Mai Tai</b>	15	<b>Danville Old Fashioned</b>	18
koloa hawiaian dark rum, curacao, lime juice, orgeat syrup, meyers dark rum float		four roses single barrel bourbon whiskey, simple syrup, orange slice, brandied cherries, angostura bitters	

## Brews on Tap

<b>Trumer Pilsner</b>	7	<b>DBC 925 Blonde</b>	8
<b>Stella Artois Belgium Lager</b>	8	<b>Danville Brewing Beercan Beach IPA</b>	8
<b>Fort Point Kolsch Style Ale</b>	8	<b>Danville Brewing Eagle Peak Hazy</b>	8

## Wines by the Glass & Bottle

<b>Avissi Prosecco Extra Dry, Italy</b>	11 / 40
fresh, fruity, hint of sweetness	
<b>Chandon Brut Sparkling Wine, California</b>	13 / 59
green apple, pear and citrus notes precede a soft, dry finish	
<b>Santa Margherita Sparkling Rosé, Italy</b>	16 / 64
hints of red berry, crafted with a blend of white wine made from Chardonnay and Glera grapes and a red varietal, Malbec.	
<b>Kettmeir Pinot Grigio, Italy 2021</b>	14 / 53
classic pear, apple, hints of floral and citrus	
<b>Pacific Rim, Sweet Riesling, Columbia Valley 2021</b>	11 / 40
flavors of pineapple, peach, and hints of honey, the finish is bright and crisp	
<b>Boatique Sauvignon Blanc, Lake County 2021</b>	11 / 40
elderflower, kaffir lime leaf, pink grapefruit	
<b>Joel Gott Sauvignon Blanc, California, 2021</b>	12 / 45
citrus notes, crispy acidity, clean finish	
<b>Sea Sun Chardonnay, by Caymus, Sonoma Coast, 2020</b>	13 / 49
flavors of lemon curd, brown spice and oak, with a grippy, toasty quality, notes of cinnamon & lemon squares.	
<b>7Cellars "The Farm Collection" Chardonnay, Monterey County 2020</b>	13 / 49
tropical fruit, lime, and pear; complete with balanced acidity, with flavors of green apple, and a touch of toasted oak on the finish.	
<b>Frank Family Chardonnay Napa "Carneros" 2020</b>	17 / 68
lychee fruit, lemon zest, toasted almonds and a hint of vanilla	
<b>Sea Sun Pinot Noir, by Caymus Family, Monterey County, 2020</b>	13 / 49
baked cherries and pie crust with notes of brown spice and warm vanilla	
<b>7Cellars "The Farm Collection" Pinot Noir, Monterey 2020</b>	14 / 52
cherry, ripe plum, cola, and dried herbs, with a touch of vanilla and toasted oak	
<b>Firesteed Pinot Noir, Willamette Valley, Oregon, 2017</b>	16 / 59
red cherry, currant and cranberry, with hints of strawberry and rhubarb.	
<b>Quilt Cabernet Sauvignon by Caymus, Napa Valley 2019</b>	20 / 76
blend of crème de cassis, hazelnut, cocoa, blackberry preserves, dark fruits and blackberry pie	
<b>Far Niente "Post &amp; Beam" Cabernet Sauvignon - Napa - 2020</b>	21 / 80
layered with ripe plum, dark berry, and blackcurrant flavors.	
<b>Macauley Old Vine Zinfandel, Napa 2018</b>	16 / 64
black raspberry and black cherry fruit, full-bodied finish	
<b>Folie a Deux Merlot, Alexander Valley, 2018</b>	14 / 52
dark-fruit, chocolate and walnut aromas and flavors. medium to full body, round tannins and a fruity finish.	