

# Brix

Thanksgiving Menu 2017

## *Soup & Salad*

### *Celery Root and Pear Soup*

Dungeness Crab, Black Truffle

### *Winter Greens Salad*

Pomegranate, Spiced Walnuts, Herbed Goat Cheese, Lemon Balsamic Vinaigrette

2015 Kelleher Family Sauvignon Blanc, Block 21, St. Helena

## *Mains*

### *Roasted Heritage Turkey Breast with Confit Leg*

Fall Herb Gravy, Mushroom & Melted Leek Stuffing

2014 Franciscan Magnificat, Meritage, Napa Valley

### *Bacon Wrapped Pork Tenderloin*

Spiced Apple Chutney

2015 Bravium, Pinot Noir, Anderson Valley

### *Pan Roasted Short Smoked Salmon*

Pickled Fennel Relish

2014 Abiouness Sangiovese, Eaglepoint Ranch, Mendocino

### *Wild Mushroom Vol au Vent*

Baby Carrots, Rutabaga, Truffle Vin Blanc

2015 Baldacci Chardonnay, Sorelle, Carneros

## *Sides*

Roasted Brussels with Applewood Smoked Bacon, Sage, and Balsamic

Butternut Squash Gratin

Garlic Whipped Yukon Potatoes

Cider Glazed Baby Carrots with Cranberries

## *Dessert*

*Miniatures for the table to share*

### *Apple and Huckleberry Tartlet, Pumpkin Cheesecake, Pecan Bar*

Festive Accompaniments

2007 Disznókő Tokaji Aszú, 5 Puttonyos, Tokaj, Hungary

*Wine Pairing available for \$45*