

SOLD OUT: Thanksgiving Feast



Sorry, we are sold out of our Thanksgiving Feast!

If you missed out, keep an eye out for our special holiday feasts in December!

In a year where it feels like there's nothing to be thankful for, we've come up with something: **our Thanksgiving Take-Out Feast!**

We will provide all of the traditional fixings, plus enough for leftovers, for your Thanksgiving Dinner.

Price: **\$40/person.**

If you want any extras of any particular items, we can do that for an added charge.

All items will be completely prepared and cooked. Heating and serving suggestions will be provided.

This feast will be available for pick up on Wednesday, November 25, between 3-6pm. We ask that all orders are placed by no later than 3:00pm on Friday, November 20, so that we can order and lovingly prepare your

meals in a timely manner.

No substitutions, please.

- Herb Roasted Turkey (mixed light and dark meat, unless you have a

preference)

- Buttery Whipped Potatoes
- Traditional Sage Bread Dressing
- Giblet Gravy
- Roasted Winter Squash & Yams
- Green Beans with Crispy Toasted Almonds
- Cranberry Orange Sauce
- Buttermilk Rolls with Whipped Sweet Butter
- Caramel Apple Cheesecake

Extras:

Add on to as many - or as few - of your orders as you want!

- Bottle of mulled wine **\$25**
- Potatoes: **\$5/person**
- Dressing **\$5/person**
- Gravy **\$4/person**
- Squash **\$5/person**
- Green Beans **\$5/person**
- Cranberry sauce **\$4/person**
- Rolls **\$4/person**
- Cheesecake **\$10/person**

Bubble options:

- **Taittinger La Francaise Brut** - *Champagne, France*: Crushed raspberries, candied lemon, rich brioche & crisp acidity. Need wine pairings for dinner? Let's be honest, Champagne pairs well with everything. Even more Champagne! :) **\$65**
- **Treveri Blanc de Blancs Brut Zero** - *Yakima, Washington*: Dry & crisp with fresh apple & citrus. Big family gathering? And Aunt Edna asked you to bring all the bubbles? These are delicious, refined & won't break the holiday budget **\$35**

Red Wine options:

- **DeLille D2 2017** - *Columbia Valley, Washington*: Dried Cranberries, berries & dark fruit with oak & a finish of cocoa. No canned cranberry

sauce for me this year Grandma! It's substitute is already in my wine glass. **\$45**

- **Joel Gott 2015 Pinot Noir** - *Santa Barbara County, California*: Dark cherries, ripe raspberries, blackberries & plum. Just tell everyone you've got the fruit dish covered. **\$35**

White Wine options:

- **Charles Smith Sixto Chardonnay 2015** - *Washington*: Toasted oak, spiced apples & pastry cream. A light, refreshing substitute for the heavy, holiday nog. **\$40**
- **Acrobat 2018 Pinot Gris** - *Eugene, Oregon*: Cantaloupe, peach & asian pear. Need a hostess gift? Try this fruit bouquet. **\$25**
- **Sori Gramela 2017 Moscato d'Asti** - *Italy*: Honeysuckle, stone fruit & lemon zest. An adult dessert for those too full for pie. **\$20**