

Thanksgiving Dinner at Pickled Fish

Traditional Pairing: Flama d'Or Cava
Reserve Pairing: Argyle Brut NV, '17

To Start
[choose one]

Cauliflower Soup

Caramelized Cauliflower. Truffle Oil.

Young Lettuces

Red Wine Vinaigrette. Pickled Onions.
Hazelnuts. Chevre.

Roasted Mushroom Flatbread

Garlic. Arugula.

Traditional Pairing: Pescador Blanco NV, SP
Reserve Pairing: Flaneur Chardonnay '18, OR

To Eat
[choose one]

Roasted Turkey

Potato Puree. Green Beans. Cranberry Chutney.
Turkey Gravy.

Savoy Cabbage

Stuffed with Mushroom, Apple & Sage.
White Bean Ragout.

Tre Fin Sablefish

Cauliflower. Oil Cured Olive. Potatoes. Parsley.

Traditional Pairing: Avignonesi Rosso di Montepulciano '18, IT
Reserve Pairing: Brickhouse Pinot Noir '19, OR

To Finish
[choose one]

Pumpkin Mousse

Chantilly. Shaved White Chocolate.

Apple Crumble

Vanilla Ice Cream.

Lemon-Chamomile Posset

Shortbread Cookie.

Traditional Pairing: Finn River Spiced Pear Wine or Flama d'Or Cava
Reserve Pairing: 20 yrs. Tawny Port or Argyle Brut NV, '17

Thank you for dining with us!