

Thanksgiving at Todd...

NOVEMBER 26TH 2020



— FOR THE TABLE —

Charcuterie & Cheese Board, Lehua Honey & Flat Bread*

**Champagne Brut, Lanson "Black Label," Champagne-France, NV

— APPETIZER —

Butternut Squash Velouté, Pumpkin Seed Pesto

**Müller Thurgau, CF Wines, Franconia-Germany, 2018

— ENTRÉE —

Turkey

Roasted Organic Turkey, Giblet Gravy

-or-

Steak*

Roasted Ribeye Steak, Black Pepper Sauce - add \$20/person

-or-

Seafood

Lobster, Shrimp, Catch, Lemon Butter Sauce - add \$40/person

**McCay Cellars, Grenache, Lodi-California-US, 2015

-or-

**Chardonnay, Louis Latour, Pouilly-Fuissé, Burgundy-France, 2017

— SIDES (FAMILY STYLE) —

Cranberry Chutney

Green Apple & Sage Stuffing

French Beans Casserole, Toasted Almonds, Bacon & Chili

Yam, Maple Syrup Glaze

Mashed Potato, Brown Butter

Burgundy Truffles, Mac & Cheese - \$20

— DESSERT —

Pecan Pie, Vanilla & Bourbon Ice Cream

**Taylor, 20-Year Tawny Port, Taylor, Douro-Portugal

\$79

**Wine Pairing \$49

*Consuming raw or undercooked food may increase your risk of foodborne illness.