



THANKSGIVING WINE & FOOD PAIRING

\$20 – General Public

\$15 – Wine Club Members

2013 SAUVIGNON BLANC

Quiche with Prosciutto, Formaggio, and a dab of Picante Peppers

2012 MOSCATO DI FRESCO

Turkey and Persimmon Apricot Chutney atop a Sourdough Crostini

2012 PINOT NOIR, GAPS CROWN

Smoked Salmon, Chevre, a Dollop of Crème Fraiche and a Sprig of Dill atop a Pumpkin Spice Cracker

NV LATE HARVEST ZINFANDEL, 2ND BOTTLING

Sweet Potato Cobbler with Fresh Pomegranate and Dried Fig

We do not state all of the ingredients on the menu; please notify us of any dietary considerations.

THANKSGIVING BUNDLE

Includes the four bottles above

Normally \$160

Now \$120

Your tasting fee will be waived with the purchase of this special.