



**BLUE WING**

**Thanksgiving 2018**

**Thursday November 22nd**

**First Course**

**Organic Green Salad**

Persimmons, Candied Pecans, Goat Cheese, Champagne Vinaigrette  
or

**Celery Root & Apple Soup**

with Fresh Chives

**Entrées**

**Oven-roasted Turkey & Fixings \$42**

**(\$20 for kids under 12)**

Mashed Potatoes, Stuffing, Roasted Vegetables, Cranberry Sauce

**Wine Suggestion:** Brassfield Pinot Noir 2014

**Garlic & Thyme Roasted Prime Rib \$48**

Parsnip Puree, Haricots Verts

**Wine Suggestion:** Obsidian Ridge Cabernet Sauvignon 2016

**Cioppino \$45**

Fresh Crab, Scallops, Clams, Shrimp, Mussels  
in a Tomato Saffron Broth

**Wine Suggestion:** Six Sigma Sauvignon Blanc 2016

**Cauliflower Risotto \$40**

Roasted Root Vegetables, Swiss Chard, Delicata Squash,  
Toasted Hazelnuts, White Truffle Oil and Parmesan

**Wine Suggestion:** Gregory Graham Grenache 2013

**Desserts**

**Bourbon Sweet Potato Pie with Whipped Cream**

**Apple Walnut Caramel Bread Pudding with Vanilla Ice Cream**

**Pumpkin Spice Crème Brûlée**