



# *thanksgiving* AT HOME

## SWEET LITTLE GEM LETTUCE

orchard apples, spiced wild pecans, humboldt fog, garden basil vinaigrette

## OUR SOURDOUGH

st helena olive oil

## WILLY BIRD ORGANIC GRAIN FED TURKEY

carneros honey, clove and pepper brined turkey breast  
slow roast bone and rolled turkey leg cooked confit, aromatics

## BRIOCHE AND SOURDOUGH DRESSING

wild mushroom, chestnut, caramelized onion, celery, soft herbs

## BUTTER WHIPPED POTATO MASH & MORE BUTTER, GIBLET AND HERB GRAVY

## VEGETABLES

wood oven roasted heirloom carrots,  
chimichurri brussels sprouts, prosciutto, aged sherry vinegar brown butter

## CRANBERRY RELISH

## PICKLED MUSTARD SEEDS

## FALL PUMPKIN AND ORCHARD APPLE PIES

toasted cinnamon chantilly cream

**SERVES 4 TO 6 PEOPLE • \$350 || PICK UP TIME ON NOVEMBER 25: 10:30 A-12:30  
PREHEATING INSTRUCTIONS WILL BE INCLUDED**

To place your order, please call Market at 707.299.4820  
or email Pauline Stanley at [pstanley@carnerosresort.com](mailto:pstanley@carnerosresort.com).



**CARNEROS**  
RESORT AND SPA