



## *thanksgiving* AT HOME

### SWEET LITTLE GEM LETTUCE

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

### SOURDOUGH LOAF

st helena olive oil

### WILLIE BIRD ORGANIC GRAIN-FED TURKEY

carneros honey, clove and pepper brined turkey breast  
boned confit turkey leg and rolled turkey leg cooked confit

### BRIOCHE AND SOURDOUGH DRESSING

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

### BUTTER WHIPPED POTATO MASH

giblet and herb gravy

### WOOD OVEN ROASTED CARROTS AND 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 • \$385**

**PICK UP TIMES ON NOVEMBER 23: 10:30 AM or 12:30 PM**

**PREHEATING INSTRUCTIONS WILL BE INCLUDED**

To place your order, please contact the Market at 707.299.4820  
or [market@carnerosresort.com](mailto:market@carnerosresort.com).



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RESORT AND SPA