

Vanessie Restaurant
THANKSGIVING DINNER MENU
Nov. 23rd thru Nov. 27th

4 - Course Price Fixe - \$60
Wine pairing per course - \$25
Wine by the glass - \$12

Soup

Roasted Butternut Squash Soup
Black Bean Jalapeño

Salad

Arugula Beet Salad
Garden Salad
Wedge Salad

Entrée

Roast Turkey

Roast Turkey, stuffing, cranberry/orange glaze, mashed potatoes/gravy, asparagus
Wine Pairing (Micheal David Chardonnay, Lodi California or Louis Jadot Rose, France)

Honey Roasted Ham

Honey Roasted Spiral Ham, stuffing, cranberry/orange glaze, mashed potatoes/gravy, and calibasitas
Wine Pairing (Micheal David Chardonnay, Lodi California)

Colossal Pork Shank

double bone slow roasted pork shank, mashed potatoes gravy, asparagus
Wine Pairing (Franciscan Estate Cabernet Sauvignon, California)

Vanessie Holiday Salad

Mixed greens with roasted watermelon, grilled pineapple, fresh strawberries,
blueberries n red Chile honey bacon (protein: shrimp or chicken)
Wine Pairing (Louis Jadot Rose, France)

Desert

Pumpkin Pie
Apple Pie
Almond Torte
Flan