

# Celebrate THANKSGIVING.



THURSDAY, NOVEMBER 28

EDISON, CRAFT ALES + KITCHEN

## First Course


**CREAMY PUMPKIN SOUP**    
crème fraîche | pepita seed brittle

## Second Course

**AUTUMN GREENS SALAD**    
baby spinach | candied apples | pecans | tomato  
blue cheese | cranberry honey vinaigrette

*wine pairing - duckhorn decoy, sauvignon blanc, hopland, 2022*

## Third Course

**PASTURE-RAISED TURKEY BREAST**   
apricot + sausage stuffing | yukon gold potato purée  
roasted fall vegetables | turkey gravy | cranberry sauce

*wine pairing - j. lohr, red blend, "pure paso" paso robles, 2021*

## Fourth Course

**PUMPKIN ROLL**  
pumpkin + cream cheese mousse swiss roll  
pumpkin spice anglaise | brown butter crumble  
vanilla chantilly

*wine pairing - taittinger, brut "la francaise" champagne*

ADULTS | 78 - WITH WINE PAIRING | 108

CHILDREN 6-12 | 25

gluten-friendly bread available upon request

 gluten-friendly  vegetarian  vegan

\*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.

Please notify us of any food allergy.

A service charge of 20% will be added for all parties of 8 or more