

Celebrate THANKSGIVING.



THURSDAY, NOVEMBER 28

VUE 1913

First Course

SCOTCH DUCK EGG

duck rilette | pickled pearl onion
haystack leeks | arugula sprouts | duck velouté

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

Second Course

ROASTED TURKEY

mashed potatoes | cornbread dressing | garlic butter
haricots verts | glazed sweet potatoes | turkey gravy
cranberry conserve

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

Third Course

VANILLA SPICED POACHED PEAR

almond cake rocher filled with caramel
mascarpone vanilla mousse | honey-almond & cherry
granola | vanilla ice cream

wine pairing - taittinger, brut "la francaise" champagne

THREE-COURSE DINNER

ADULTS | 70 - WITH WINE PAIRING | 100

gluten-friendly bread available upon request

 gluten-friendly  vegetarian  vegan  contains nuts  dairy-free

*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