



honey **SALT**
FOOD AND DRINK

THANKSGIVING

\$62 PER PERSON
WINE PAIRING \$30

STARTERS

choose one

BUTTERNUT SQUASH SOUP (V)

(a la carte \$15)

smoked mascarpone,
toasted pumpkin sourdough bread

or

AUTUMN ARUGULA SALAD (GF) (CN)

(a la carte \$18)

crispy prosciutto, gala apple, feta cheese,
candied walnuts, pickled beets,
grainy mustard vinaigrette

PAIRING 3oz

Cave de Lugny
Crémant Rosé Sparkling

MAIN

ROSSDOWN FARMS

HERB ROASTED TURKEY

(a la carte \$36)

sourdough stuffing, brussels sprouts,
roasted carrots, mashed potatoes,
cranberry sauce, pan gravy

PAIRING 3oz

Laughing Stock
Pinot Gris

or

Lyric by Etude Wines
Pinot Noir

DESSERT

PUMPKIN PIE

(a la carte \$12)

butter crust, vanilla whipped cream

COCKTAIL PAIRING 1oz

Honey Salt Shaft
vodka, kahlua, espresso, milk

TAKE HOME THE PERFECT PUMPKIN PIE!
WHOLE PUMPKIN PIE \$30