

# Old VINES

THE RESTAURANT AT  
QUAILS' GATE

## THANKSGIVING MENU

OFFERED ON OCTOBER 13 & 14

3 COURSES | 79

WINE PAIRING (Optional) | 35

*tax & gratuity not included*

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### *1<sup>st</sup> Course*

#### CHICKEN LIVER MOUSSE

Maple poached cranberries, cornmeal cracker  
butter toasted hazelnuts and crispy chicken skin crumble

*suggested pairing: 2022 Chardonnay*

OR

#### CHARRED BRUSSELS SPROUTS, RADICCHIO & APPLE

smoked and charred sprouts, radicchio, apple butter, Parmigiano  
Reggiano, birch syrup

*suggested pairing: 2023 Clone 49 Riesling*

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### *Main Course*

#### TURKEY PRESSE WITH CHANTERELLE MUSHROOM FARCE

potato and rutabaga dauphine, glazed carrots sweet potato and Swiss  
meringue, traditional gravy warm Parker House rolls

*suggested pairing: 2022 Pinot Noir*

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### *Dessert*

#### CARAMEL PUMPKIN CRÉMEUX

candied pecan, Maple tuile, caramel sauce, feuilletine crunch

*suggested pairing: NV Plume Proprietors' Reserve Fortified*