



# THE SURHOUSE

## THANKSGIVING MENU

[ sample menu ]

### KALE SALAD

Smoked Squash  
Apple, Warm Bacon Vinaigrette

### BRUSSELS SPROUTS SALAD

Cider Vinaigrette, Pecan  
Aged Cheddar, Wild Rice  
*Ramey "Hyde Vineyard" Chardonnay 2016*


### CIDER-BRINED ROAST TURKEY

Truffle Giblet Gravy  
Sausage and Cornbread Stuffing  
Coconut and Pecan Sweet Potato Casserole  
Braised Collards, Haricots Verts  
*August West "Petersen Vineyard" Pinot Noir 2017*

### INDIVIDUAL PIES

Pumpkin, Maple Pecan or Apple Crumb  
served with Vanilla Bean Chantilly Cream  
or Burnt Vanilla Bean Ice Cream  
*Broadbent 10-year Boal Madeira*  
or *Scar of the Sea "Newton Pippin" Vintage Apple Cider 2017*

### WINE PAIRING [+\$65]



*The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, but especially the elderly, young children under four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. Please notify your server if you have any food allergies or require special food preparation; we will make every attempt to accommodate your needs.*