

Mary Eddy's

DINING ROOM

THANKSGIVING DAY

3 COURSE PRIX FIXE | \$65 PER PERSON

rolls + butter, coffee and tea included
(tax and gratuity not included)

TO START

DEVEILED EGGS

bacon jam, dill

suggested wine pairing: poggio costa prosecco brut rose \$13/gl

BUTTERNUT SQUASH SOUP

sage oil, goat cheese

suggested wine pairing: hourglass sauvignon blanc \$17/gl

HARVEST SALAD

roasted squash, goat cheese, pistachios, pickled beets,
maple vinaigrette

suggested wine pairing: moutard blanc de blancs \$15/gl

ENTRÉE

MARY'S TURKEY PLATE

smoked turkey, fine herb gravy, mashed potatoes, braised greens, cornbread
stuffing, glazed carrots, cranberry sauce

suggested wine pairing: ken wright pinot noir \$20/gl

BRAISED SHORT RIB

mashed potatoes, glazed carrots, horseradish cream sauce

suggested wine pairing: la posta pizella malbec \$15/gl

PAN SEARED SALMON

truffle mashed potatoes, butternut squash, glazed carrots, roasted pecans,
cranberry sauce

suggested wine pairing: raptor ridge pinot gris \$16/gl

DESSERT

PECAN PIE

old fashioned pecan pie, whipped cream

suggested wine pairing: elio perrone sourgal moscato \$14/gl

APPLE FLUFF

caramel apple ice cream, meringue

suggested wine pairing: dr. fischer steinbock riesling \$13/gl

PUMPKIN ICE CREAM SANDWICH

semifreddo, pecan cookie, chai pumpkin sauce

suggested wine pairing: moutard blanc de blancs \$15/gl