

DRUMHELLER'S

Food & Drink

THANKSGIVING DINNER

November 25, 2021

1:00 pm, 3:00 pm, and 5:00 pm

\$79 per person

\$29 for optional wine pairing

\$25 for children 12 and younger

EXECUTIVE CHEF

Kyle Meinecke

PASTRY CHEF

Carissa Noyes

VIEW OUR WINE LIST:

DRUMHELLERS.COM/WINE-LIST

OR SCAN HERE:



SOUP

BUTTERNUT SQUASH

Pancetta, Sage

Wine Pairings: 2019 Airfield Sauvignon Blanc

SALAD

GOLDEN BEETS, CHÈVRE, PISTACHIO

Arugula, White Balsamic Vinaigrette

Wine Pairings: 2019 Airfield Sauvignon Blanc

MAIN

Choose One:

APPLE CIDER BRINED KUROBUTA PORK CHOP

Apple & Pear Chutney, Smashed Fingerling Potatoes with Roasted Garlic & Rosemary

ROASTED ORGANIC TURKEY

Cranberry Relish, Sausage & Apple Cornbread Stuffing, Classic Farmhouse Gravy

PAN SEARED SOCKEYE SALMON

Citrus Beurre Blanc, Thyme Infused Wild Rice Pilaf

Wine Pairings: 2020 Wautoma Springs Rosé

SIDES

Choose One:

ROASTED ROOT VEGETABLES

Maple Dijon Glaze, Walnut Crumble

CHARRED BRUSSEL SPROUTS

Caramelized Onions, Prosciutto Crisp

HARICOTS VERTS

Sherry Mushroom Cream, Shallot Crisps

DESSERT

Choose One:

PUMPKIN PIE

Spiced Whipped Cream

CHOCOLATE PECAN PIE

Callebaut Dark Chocolate, Shortbread Crust

APPLE CRISP

Salted Bourbon Caramel

Wine Pairings: 2018 Dunham Cellars Trutina