

Thanksgiving Menu

Thursday November 27, 2025

Served NOON to 5:30 pm LIMITED SEATING

FALL STARTERS

Crudites with pimento cheese, olives, pickled eggs, watermelon pickles, and zucchini bread

Tatomer Steinhugel Riesling

SOUP COURSE

CARROT GINGER SOUP with homemade Bear Mountain Lodge cracker

SALAD COURSE

Apple Cabbage Slaw

Lindquist Chardonnay/Viognier

ENTREE CHOICES (PLEASE CHOOSE ONE)

HERB ENCRUSTED ROAST THANKSGIVING TURKEY served with country sausage dressing or rice dressing (gluten free) and BOURBON GRAVY

VENISON MEDALLIONS (served at the first Thanksgiving instead of turkey) in a Port Wine Reduction

PORK TENDERLOIN served with fresh cherries and toasted shallot sauce

Carol Shelton Coquille Rouge

OR

COCONUT MILK CUSTARD baked in an acorn squash topped with roasted pistachios served with tons of veggies (VEGETARIAN)

Carol Shelton Coquille Blanc

ALL ENTREES INCLUDE:

APPLE-CRANBERRY SAUCE, COCONUT MILK SWEET POTATOES, HOMEMADE BREAD, AND FIG GLAZED CARROT

DESSERTS (PLEASE CHOOSE ONE)

CHOCOLATE TRES LECHE CAKE with berries and a TURKEY TRUFFLE OR PUMPKIN MOUSSE WITH A GINGER COOKIE and a TURKEY TRUFFLE OR CARAMEL RED PEAR CAKE with homemade caramel sauce and Whipped Cream and a TURKEY TRUFFLE

Tatomer Kick-On Ranch Spatlese Riesling

COFFEE OR TEA

COST is 90 PER PERSON. Wine Pairing \$110
PER PERSON

RESERVATION ONLY (CHOOSE ENTRÉE AND DESSERT)