

# THANKSGIVING FEAST

*Adults \$55, Young Adults 12 & under \$22*

## FIRST COURSE

*Choice of*

**LOBSTER BISQUE** *lobster morsels, horseradish goat cheese*

**CAESAR SALAD** *white anchovies, shaved pecorino, fresh lemon*

**SONOMA GREENS SALAD** *spicy pecans, local goat cheese, apples, Kalamata olives, honey vinaigrette*

## SECOND COURSE

**HERB ROASTED TURKEY BREAST** *with parmesan mashed potatoes, cornbread stuffing, giblet gravy, and cranberry apple compote*

*Choice of two family style sides per table:*

**CREAMED SPINACH**  
**LYONNAISE POTATOES**

**STEAMED ASPARAGUS**  
**VEGAN BOLOGNESE**

## THIRD COURSE

*Choice of*

**SOUTHERN PECAN PIE** *a la mode*

**CLASSIC PUMPKIN PIE**

## SECONDS!

*An additional serving of turkey, parmesan mashed potatoes, stuffing and gravy | 18*

## PERFECT PAIRINGS

Davis Bynum, River West Vineyard, Russian River, 2016 | 14.5 glass

Dr. Hermann, Spätlese, Riesling, Mosel, Germany, 2015 | 15.5 glass

Hahn, SLH, Pinot Noir, Santa Lucia Highlands, 2017 | 14.5 glass

## HOLIDAY NOG

Buffalo Trace Bourbon, Buffalo Trace Bourbon Cream, Nutmeg, Cinnamon, Star Anise | 14

## TURKEY FASHIONED

Wild Turkey bourbon, spiced orange syrup, angostura and orange bitters | 14.5

All of Truluck's menu items are trans-fat free. \*For the Health and Safety of Our Esteemed Guests: Consuming uncooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness. Please alert your server of any food allergies immediately. \*Consumer Advisory: If you have chronic illness of the liver, stomach, or blood, or an immune disorder, you are at greater risk of illness from consuming raw oysters, and should eat oysters fully cooked. If you are unsure of your risk, consult a physician. We are not responsible for a guest's allergic reaction to our food and ingredients, so please take proper precautions. Thank you.