



The Terrace at The Charlotte Inn

THANKSGIVING 2023 PRIX FIXE MENU

Four Courses ~ \$95

Chef's Wine Pairing ~ \$145

~ FIRST ~

Pumpkin & Lobster Bisque

Pear Emulsion, Shaved Chestnut

Moët & Chandon, Rose Imperial, France

Apple & Fennel Salad

Little Leaf Greens, Walnut, Beet Puree, Fall Squash, Pomegranate Vinaigrette

2021 Henri Perrusset Chardonnay, Marcon Village, France

~ SECOND ~

Tagliatelle

Braised Bison, Pecorino, Rosemary, Burgundy Bechamel, Shaved White Truffle

2018 Chianti Classico, Isole e Olena, Italy

Scallops

Rutabaga Puree, Roasted Butternut, Pickled Cranberry, Spiced Pumpkin Seed, Organic Button Mushrooms

2022 D.O. Rias Baixas Albarino, La Cana, Spain

Royal Golden Ocsietra Caviar Course ~ 20 grams \$175

Blini, Whipped Shallot, Fall Spice Cream

Billecart-Salmon Brut Reserve, France

~ THIRD ~

Classic Turkey Dinner

Misty Knolls Turkey, Brioche Stuffing, Mashed Potato, Haricot Vert, Butternut Squash, Gravy, Cranberry Compote

2021 Bourgogne Pinot Noir, Jean-Claude Boiset, France

Roasted Prime Rib

Slow Roasted Ribeye, Sweet Potato Au Gratin, Shaved Brussel Sprouts, Baby Carrots, Au Jus

2019 Rombauer Merlot, Napa Valley

Maine Halibut

Risotto, Pancetta, Grilled Asparagus, Cranberry Foam, Celery Root

2019 Cabernet Sauvignon, Chateau Montelena, Napa Valley

~ FOURTH ~

Apple Streusel

Oat Raisin Crumble, Candied Walnut, Apple Cider Caramel, Vanilla Gelato

Te Mata, Sauvignon Blanc 2022, New Zealand

Bourbon Pecan Bread Pudding

Espresso Whipped Cream, Pumpkin Anglaise

Flowers SeaView Ridge, Pinot Noir 2021, Sonoma Coast

Executive Chef Zach Prifti

Additional vegan and vegetarian options available upon request. Before placing your order, please inform your server if a person in your party has a food allergy.

There is an increased risk of illness due to eating undercooked or raw animal foods. Updated November 15, 2023.

