



THANKSGIVING DINNER

WITH PAIRINGS FROM JASON PARKES CUSTOMS

1ST COURSE

BUTTERNUT SQUASH SALAD

Spinach, Arugula, Mixed Greens,
Roasted Butternut Squash, Pumpkin Seeds &
Goat cheese with a Maple Dijon Dressing

OR

BUTTERNUT SOUP

Garnished with Coconut Milk and Pumpkin Seeds

Pairing: the hatch 2020 Hobo Gamay Noir

2ND COURSE

OVEN ROASTED TURKEY

Mashed Potatoes, Brussels, Carrots and Cranberry Sauce, Apple
Sage Stuffing & Turnips

Pairing: SCREAMING FRENZY 2020 Pinot Noir

3RD COURSE

HOUSE MADE WHIPPED PUMPKIN CHEESECAKE PARFIT

OR

APPLE CRUMBLE

Pairing: Truck 59 Apricot Pumpkin Cider



CAHILTY CREEK
Kitchen & Taproom