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**THANKSGIVING OFFERINGS**

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**TO START THE FEAST**

Fair Trade Prawn Cocktail, Ginger-Horseradish Cocktail Sauce	12 each	\$45
Dungeness Crab Salad, Lemon Mayonnaise & Chives	12oz	AQ
Liberty Duck Liver Pâté, Madeira & Porcini Mushrooms	12oz	\$25
Casella's Prosciutto	4oz	\$15

Sea Salt Focaccia		\$15
Rosemary Spiced Nuts	4oz	\$10
Olive Oil Crostini		\$10
Multi-Seed Crackers (GF)		\$10

**AT THE TABLE**

Soup, Carrot, Fennel & Pistachio	1 quart	\$18
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Coastal Lettuce Salad, Fuyu Persimmons, Sheep's Milk Cheese, Pepitas & Radish, Red Wine Honey Vinaigrette (2-person)		\$15
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Mashed Potatoes, Daily Driver Cultured Butter	1 pint	\$22
Whipped Japanese Sweet Potatoes, Vermont Maple Syrup	1 pint	\$22
Traditional Stuffing, French Bread, Celery, Onion & Sage (V)		\$30
Wine Country Stuffing, French Bread, Leek & Italian Sausage		\$35
Green Beans, Bacon Lardons & Onions Agrodolce	1 pint	\$24
Roasted Brussel Sprouts, Extra Virgin Olive Oil & Sea Salt	1 pint	\$22
Chef Roasted Mushrooms, Garlic & Thyme	1 pint	\$28

Roasted Turkey Gravy	1 pint	\$20
Organic Whole Cranberry Sauce	12oz	\$10
BLC Classic Glazed Nugget Ham (ready to eat)		\$45

**SWEETS & TREATS**

Pumpkin White Chocolate Cheesecake		\$48
Pecan Tart		\$45
French Apple Cake		\$45
Tahitian Vanilla Cream	1 pint	\$10

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Call **707.981.8100** to place your order by 5pm on **Friday, Nov. 19**. We expect to sell out of some items sooner than the deadline. Once your order is confirmed, we will send you detailed instructions for curbside pick-up on **Wednesday, Nov. 24**.