

PEERLESS

— restaurant & bar —

Thanksgiving 2020

*A traditional feast from the kitchen at Peerless.
Items won't require any preparation whatsoever, simply heat & serve.
Prepared for parties in increments of two people (i.e. 2,4,6...etc.)
\$40 per person*

Salad

Tuscan Kale

white cheddar & pine nut vinaigrette, gold beet,
carrot relish, gold raisins, sourdough breadcrumbs, lemon

For the Table

Fresh Baked Rolls

fig, pear & balsamic jam

Whipped 50/50 Yukon & Sweet Potatoes

Green Bean Casserole

haricot verts, creamed wild mushrooms, crispy shallots

Sourdough Rosemary & Gruyere Bread Pudding

Roasted Delicata Squash

smokey chili & pumpkin seed salsa, crème fraiche

Cranberry & Caracara Navel Orange Compote

Turkey Confit

leg & thigh meat, slow cooked in duck fat & pulled

Entrée

Roasted Turkey Breast

(Bone-in, skin-on, brined in turkey stock)
compound butter, fresh herbs, turkey gravy

Dessert

Pumpkin & Winter Squash Pie

(whole)
whipped cream

Each feast comes with precise, easy-to-follow heating instructions. The turkey is pre-roasted to be re-warmed. However, you may elect to have your turkey raw & prepped for the oven to roast yourself (also with precise instructions).

Suggested Wines

Listed are a selection of bottles that we think pair wonderfully with the flavors of Thanksgiving. A full retail bottle list for the holiday is also available.

2018 Cristom Mt Jefferson Cuvee Pinot Noir, Willamette

The longer "hang-time" for the fruit in 2018 created brighter, blue fruited wine. A very spicy & fresh array of blueberries, ripe darker cherries and plums. **\$50**

Shafer TD9, Napa

An aromatic feast of summer berries, rose petal, rhubarb, raspberry, and black cherry jam. In the mouth this racy red blend is all juicy, briary red and black berry fruit with a structure of ripe tannins and a long, plush finish **\$75**

2018 Rombauer Chardonnay, Carneros

Aromas of yellow peach, mango with a slight citrus note Intertwine seamlessly with vanilla and spice. Cream texture, vanilla and slight butter combine seamlessly with balanced acidity. **\$54**

2019 Irvine & Roberts Rosé, Rogue

Wild strawberry, honeysuckle, and grapefruit provide the opening notes for a brilliant and complex profile that touches on fresh flowers, honeycomb, and raspberry. **\$35**

**Quantities are limited;
to reserve your Thanksgiving feast
call (541) 488-6067**

**Payment is due in full at the time of reservation.
Cancelations before 11:59pm November 16th will be refunded in full.**