

STEPHANIE INN  
THANKSGIVING DINNER  
PRIX-FIXE

THURSDAY, NOVEMBER 26, 2020

AMUSE BOUCHE

An assortment of local cheese, salami,  
house-pickled vegetables, seasonal mustard,  
and artisan crackers

APPLE & BACON SALAD

Organic greens, honey Dijon vinaigrette,  
Tillamook white cheddar cheese, house-cured  
bacon, Fuji apples, and candied walnuts

*Suggested Pairing ~ 2016, Alexana, Pinot Gris*

HEIRLOOM SQUASH SOUP

Pear confit and toasted pepitas

*Suggested Pairing ~ 2016, Au Contraire, Chardonnay*

HERB ROASTED

FREE RANGE TURKEY

Sage and thyme roasted turkey, chestnut stuffing,  
buttermilk whipped potatoes, bourbon glazed yams,  
sherry volute, and citrus vanilla cranberry sauce

*Suggested Pairing ~ 2018, Pete's Mountain, Pinot Noir*

SPICED PUMPKIN TART

Spiced pumpkin filling, buttery shortbread crust,  
vanilla Chantilly cream, caramel sauce,  
and candied pecans

*Suggested Pairing ~ 2016, Elk Cove, Ultima*

5 Course Experience – \$89  
With Suggested Wine Pairings – \$129