Copperleaf
Restaurant & Bar

THANKSGIVING CELEBRATION
November 25 | Available 11 am - 7:30 pm

Four-Course Dinner | 80 per person
Add Wine/Cider Pairings + 35 per person

AMUSE-BOUCHE
CHEF’S SELECTION

SMALL PLATES
POTATO LEEK POTAGE
Chanterelle Mushrooms, Pomegranate, Pine Nut Butter
Megan Anne Chardonnay, Willamette Valley, OR 2020

&
AUTUMN GREENS
Bluebird Grain Farms Farro, Roasted Grapes, Brussels Sprouts, Bromiley Farms Squash, Pear Shrub Dressing
Archipelago Pet-Nat Rose of Syrah, Horse Heaven Hills & Orca Island, WA 2020

ENTRÉES
Select One

SMOKED SABLEFISH*
Organic Pommes Confit, Grilled Escarole, Truffle-Dashi Vinaigrette
Domaine de la Bastide Blanche Rose of Mourvedre, Bandol, FR 2020

AXIS VENISON EN CRÔUTE*
Chestnuts, Salt-Roasted Parsnips, Venison Gratinette, Huckleberry Jus
Trisaetum Pinot Noir, Willamette Valley, OR 2018

GRASS FINISHED BEEF TENDERLOIN*
Smoked Kabocha Squash, Porcini Confit, Marrow Butter
Aegea Merlot, Walla Walla, WA 2018

FREE RANGE ROAST TURKEY
(Choice of white, dark, or both)
Rainbow Chard Stuffed Delicata Squash, Yukon Gold Potato Purée, Cranberry-Spice Chutney, Sage Gravy Potato Bread Hazelnut Stuffing
Cedergreen Gamay Noir, Yakima Valley, WA 2017

DESSERTS
Select One

WASHINGTON APPLE STRUDEL
Salted Caramel Ice Cream, Brown Butter Bourbon Crème Anglaise
Sea Cider “Prohibition,” Vancouver Island, BC

SPICED CARAMEL PUMPKIN TART
Hazelnut-Graham Crunch, White Chocolate Mousse, Candied Cranberries
Owen Roe “The Parting Glass” Late-Harvest Gewürztraminer,
Willamette Valley, OR 2017

*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase the risk of foodborne illness.

An 18% taxable service charge will be added to parties of 6 or more. 100% of the service charge will be distributed to service personnel.