



H2 | ROTISSERIE & BAR

THANKSGIVING 2019

GIVE THANKS

BUTTERNUT SQUASH SALAD

*golden ears cheesecrafters neufchatel, apple butter,
frisee, tarragon, hazelnuts*

*suggested pairing: moon curser - afraid of the dark,
2018 | voignier + roussane + marsanne - \$10*

or

WHITE CHOCOLATE PARSNIP

grain crumble, coconut cream

*suggested pairing: terravista - fandango, 2016 |
albarino + verdejo - \$12*

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H2 HONEY JUNIPER BRINED TURKEY

*brussels sprouts, cashew ginger carrots, roasted
garlic herb mashed potato, cornbread stuffing,
house-made cranberry sauce*

*suggested pairing: volcanic hills, 2014 |
gewurtztraminer - \$10 or stag's hollow, 2013 |
tempranillo - \$12*

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HOUSE CRAFTED PUMPKIN PIE

*walnut brown sugar crumble, chantilly cream,
pickled cranberries*

*suggested pairing: blandys duke of clarence |
madeira (2oz) - \$7*

\$55 PER PERSON

ADD ALL 3 SUGGESTED WINE PAIRINGS: \$25