

GRILL 23 & BAR

THANKSGIVING 2007

1 p.m. to 9 p.m.

Tasting \$65 / with wine pairings \$90

Thanksgiving menu is available in addition to our regular menu.

Private dining rooms are available.

Smoked Shrimp Chowder

Chayote, Avocado, Cilantro

Olivier Leflaive Les Setilles Bourgogne Blanc 2005

Salad of Watercress

Celeriac, Country Ham, Sweet & Sour Vinaigrette

Cristom Mt. Jefferson Pinot Noir 2005

Organic Free Range Turkey, Gingered Carrot Confit

All the Fixings

Hitching Post Syrah 2000

Pumpkin Cheesecake

Spiced Cider Reduction, Cashew Brittle

Lustau East India Solera Sherry

Jay Murray Executive Chef

Molly Hanson Pastry Chef

<http://www.grill23.com/>

617 542 2255/Reservations

