



Thanksgiving Specials 2025

Drinks

(by the bottle)

WINE:

<u>Domaine de Fontainte Rosé</u>	- France - 2024 - Gris de Gris Corbières. Notes of herbs and rhubarb followed by watermelon and red fruit.	\$23
<u>Côtes du Rhône Rouge Grenache</u>	- France - 2023 - Grenache/Syrah blend. Dark in color with refreshing ripe fruit, herbs and a subtle earthy quality.	\$18
<u>Val de Loire Sauvignon Blanc</u>	- France - 2024 - This pure young sauvignon bursts with juicy, citrusy energy and the scent of blossoming flowers.	\$23
<u>Prosecco Superiore Brut</u>	- Italy - Sommariva - Aromas of white spring flower and green-apple notes along with yellow pear and white peach.	\$20

BEER:

<u>Orion</u>	- Okinawa, Japan - Malt Rice Lager - Large glass bottle - 21.4 oz/633ml - 5%	\$8
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SAKE:

<u>Otokoyama Kitano Inaho</u>	- Hokkaido - Daiginjo - 300mL smv +0 - 16%	\$13
<u>Tokujun</u>	- Hokkaido - Junmai - 300mL smv +2 - 15%	\$11
<u>Tatsumigura Homa</u>	- Fukushima - Junmai Daiginjo - 720mL smv +3 - 15%	\$37
<u>100Nin no Kikisakeshi Genshu</u>	- Hyogo - Junmai - 720mL smv +2.5 - 18.5%	\$40
<u>Homare Ginjo Karahashi</u>	- Fukushima - Junmai - 720mL smv +1 - 16%	\$51
<u>Naraman Assemblage Yume Gokoro</u>	- Fukushima - Aged 7-years Junmai Daiginjo - 720mL - 16%	\$140
<u>Den Sake Blanc #10 - or - 90 Kimoto</u>	- Oakland - Junumai - 500mL - 16.7%	\$36

SHOCHU:

<u>Shiro Kirishima</u>	- White Sweet Potato 84% & Rice 16% - Kyushu - 750mL 24%	\$31
<u>Kuro Kirishima</u>	- Black Sweet Potato 83% & Rice 17% - Kyushu - 750mL 24%	\$31
<u>Nankai</u>	- Kokuto Black Sugar 80% & Rice 20% - Amami Island - 750mL - 24%	\$43
<u>Nikaido "Original"</u>	- Mugi Barley 100% - Oita Prefecture 900mL - 24%	\$36
<u>Nikaido Kitchom</u>	- Aged 2-years Mugi Barley 100% - Oita Prefecture 720mL - 24%	\$50



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Sides: (Serves 2-3 adults) (Dressing and garnishes are packaged separately and labeled)

Persimmon & Pomegranate Quinoa Salad – Organic quinoa, baby red chard, mizuna, tatsoi honey dijon mustard vinaigrette topped with cranberries, Fuyu persimmons, pomegranate seeds, feta cheese, red onions, and roasted pumpkin seeds. \$20

Golden Garlic Mashed Potatoes – Organic Yukon gold potatoes, olive oil, chives (lactose free) \$15

Duck Fat Jus – Reduced Duck Broth, syrah, caramelized onions, parsley (lactose Free) \$14

Persimmon Walnut Focaccia – Sun-dried tomatoes, roasted walnuts, thyme, rosemary, julienne onions, shaved parmesan, reduced balsamic, single origin Spanish olive oil. \$20

Braised Collard/Kale Greens – Traditional slow cooked with smoked turkey, onions, and a hint of red pepper. \$18

Roasted Green Beans – Roasted green beans with butter and crispy garlic. \$16

Turnips Karage – Fried turnips tossed in A5 beef fat, hot Japanese mustard, dark tamari soy sauce, green onions. \$18

Twice-cooked Brussels Sprouts – Flash fried and then roasted. Tossed with balsamic redux and garnished with candied cranberries and almonds. \$18

Chicken Liver Pâté – Organic chicken liver, Fuji apples, thyme, Irish butter, Armagnac. Includes a side of rustic whole seed mustard, pomegranate seeds, and French levain toast points. \$22

Butternut Squash Soup – Organic Butter, house-made chicken stock, nutmeg, honey, garnished with roasted pumpkin seeds. \$20

Mains: (Serves 2-3)

2 Whole Cornish Game Hens – Brined with oranges, spices, & herbs. Roasted with fresh herbs, Irish butter, and lightly glazed with pomegranate honey. \$40

Glazed Ham – Sliced and deboned. Reduced balsamic and apple juice glaze combined with Dijon and rosemary. \$35

Beef Brisket Bourguignon – Browned then slow-cooked for hours, Grenache wine, crimini mushrooms, hothouse cherry tomatoes, thyme, parsley, and bay leaves. Pre-sliced for your ease. \$55

Butternut Squash Seafood Risotto – Organic Arborio rice, Petrale sole, clams, scallops, seafood stock, and garnished with fried rosemary & sage. \$50

Pick-up @ Plenty
Tues. Nov. 25th 2-6pm

Thanks you for your continuing support!