THE MARCUS WHITMAN

THANKSGIVING HARVEST DINNER MENU

NOVEMBER 26, 2026

$75 PER PERSON | $35 FOR KIDS UNDER 12

OPTIONAL WINE PAIRINGS | STANDARD +$35 PER PERSON or RESERVE +$70 PER PERSON

BREAD SERVICE

WARM MILK ROLLS, HONEY BUTTER

FIRST COURSE

ROASTED BUTTERNUT SQUASH SOUP

Maple Crème Fraîche, Toasted Pepitas

OR

POACHED PRAWN COCKTAIL

Butter Crackers, Spicy cocktail Sauce, Lemon

Standard Pairing: Echolands 'Albus' Sauvignon Blanc, Yakima Valley, WA, 2025
Reserve Pairing: Long Shadows 'Cymbal' Sauvignon Blanc, Columbia Valley, WA, 2023

MAIN COURSE

TRADITIONAL ROAST TURKEY DINNER

Herb-Roasted Turkey Breast, Rosemary and Sage Stuffing, Yukon Gold Mashed Potatoes, Green Bean Almondine, Roasted Root Vegetables, Turkey Gravy, Cranberry Orange Relish

OR

STUFFED ACORN SQUASH

Stuffed Acorn Squash, Wild Rice, Chesnut, and Cranberry Stuffing, Yukon Gold Mashed Potatoes, Green Bean Almondine, Roasted Root Vegetables, Mushroom and Onion Gravy, Cranberry Orange Relish

Standard Pairing: Division Cellars 'Nouveau, Nouveau' Gamay Noir, Columbia Gorge, WA, 2026
Reserve Pairing: Domaine Serene 'Yamhill Cuvee' Pinot Noir, Willamette Valley, OR, 2022

DESSERT

PUMPKIN CHEESECAKE

Salted Caramel, Pumpkin Seed Praline

OR

WARM APPLE PIE À LA MODE

Bourbon Caramel, Vanilla Bean Cream

Standard Pairing: Evolutio Late Harvest Tokaj, Hungary, 2017
Reserve Pairing: Château Roûmieu-Lacoste Sauternes, Bordeaux, FRA, 2023