



Thanksgiving at ANdAZ Napa  
in partnership with

· KERR ·  
CELLARS

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\$58 per person

**SALAD** \* CHOOSE ONE

\*Chicory salad, apple, persimmon, candied almonds and smoky blue cheese

\*Mixed green salad with red wine vinaigrette

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**MAIN COURSE** \* CHOOSE ONE

\*Turkey with mashed potatoes and gravy

\*Prime Rib with sweet potato puree and horse radish cream

\*Barramundi with green rice pilaf and herb butter

Sides:

Fried Brussel sprouts, roasted butternut squash, roasted assorted vegetables

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**DESSERT** \* CHOOSE ONE

House made pies with whipped topping

\*Traditional Pumpkin

\*Fresh Apple





## Wine pairing option

Enhance your experience with two glasses of wine from Kerr Cellars. A boutique winery making wines from Napa Valley and Sonoma County designed for the world's most discerning palates

**+ \$32 per person**

### 2021 Kerr Sauvignon Blanc, Napa Valley

A barrel aged 'White Bordeaux' style blend of Sauvignon Blanc, Musque and Semillon. It invites exquisite aromas of tropical fruit and stone fruit

*Welcome glass to be enjoyed with salad starter*

### 2019 Kerr Rued Chardonnay, Sonoma Coast

An intriguing interpretation of a leaner style of Chardonnay. Flavors of lemon curd, chamomile, and honey suckle have a soft plushness on the palette

*Recommended Pairing: Turkey Entree*

### 2019 Kerr Pinot Noir, Sonoma Coast

A stunning Pinot Noir with pure fruit aromatics and a lively palate. Black cherry and forest floor/earthy notes are present in this wine. Aromatic and texturally driven

*Recommended Pairing: Barramundi Entree*

### 2018 Kerr Cabernet Sauvignon, Napa Valley

A powerful Cabernet that is plush, round, and drenched in dark fruits. Aromatic flowers and a hint of dried herb

*Recommended Pairing: Prime Rib Entree*