Let's eat

JONES WOOD FOUNDRY'S

THANKSGIVING

APPETIZER

ROASTED BUTTERNUT SQUASH SOUP Accompanied by pickled cranberry & squash compote

FOIE GRAS AND CHICKEN LIVER PARFAIT Served with grape chutney, cornichons, and toasted brioche

AUTUMN HARVEST SALAD A medley of tender greens with candied pecans, granny smith apples, pickled butternut squash, cranberries, shaved red cabbage, Brussels sprouts

BUTTERNUT SQUASH RAVIOLI Paired with split pea & ham hock, crumbled fresh goat cheese, spiced pumpkin seeds, and pea shoots

CAMEMBERT & BLACK TRUFFLE FRITTER Complemented by cranberry & orange compote, baby arugula, and green apple

MAIN COURSE

ROASTED AMISH TURKEY Featuring sausage & sage stuffing*, caramelized brussels sprouts, sweet potato purée, roasted potatoes, and honey-roasted carrots, served with natural gravy & cranberry sauce

FILET OF BEEF WELLINGTON* Accompanied by red wine gravy, brown butter spinach with nutmeg, and mashed potatoes

Available by Preorder Only

WILD MUSHROOM RISOTTO Crisp kale, and a port wine reduction *(V)*

FISH & CHIPS Traditional battered cod with triple-cooked chips and tartar sauce

JWF CHAR-GRILLED BURGER 8oz patty with your choice of stilton or cheddar, topped with lettuce, crispy bacon, and pickles, served with triple-cooked chips

DESSERT

PUMPKIN PIE
Made with kabocha squash & ginger, topped with vanilla bean cream

STICKY TOFFEE PUDDING
Served warm with vanilla ice cream

BANOFFEE PIE
Finished with candied almonds & shaved dark chocolate

ICE CREAM SELECTION
Choose from vanilla, strawberry or chocolate

BRITISH LEMON RICOTTA & CRANBERRY CHEESECAKE

• $105/person | Kids (under 12) $44 •

ENHANCE YOUR EXPERIENCE

CELEBRATE WITH A BOTTLE OF OUR FINEST BRITISH FIZZ

CHAPEL DOWN BRUT Classic Non - Vintage Brut, UK . . . . . 26/GL | 120/BTL

APERITIF

AUTUMN FIZZ Chapel Down Fizz, Ginger, Pomegranate 14

WINE PAIRING

WHOA NELLY! PINOT NOIR WILLAMETTE VALLEY 2023 . . . . . 17 | 75
Classic, easy-drinking, red-fruited & juicy Pinot Noir

BARTOLIO LANGHE NEBBIOLO, ITALY . . . . . 16|70
Made from the Nebbiolo grapes grown in North Western Italy this is a delightful medium bodied red with cherry, hints of violet and spicy overtones. A great match with the wild mushroom risotto, steak au poivre or beef Wellington.

ALV SAUVIGNON BLANC 2023 , PASO ROBLES . . . . . 26 | 110
The palate is grippy in texture and very bright in flavors of grapefruit, apple

DESSERT WINES

NOSEDIVE PORT 22
Barnstormer Winery, NY 2021

LATE HARVEST RIESLING 2021 17
This lush, off-dry Riesling offers rich notes of honeyed fruit and a hint of spice, making it the ideal complement to dessert. Its natural sweetness and balanced acidity elevate the flavors of your sweet treat, providing a perfect, refreshing finish to your meal.

Scan this code for the full beverage menu

HAPPY THANKSGIVING