

THANKSGIVING ON YOUR TURF

Order

Now through November 25 at 5PM
805.882.0137 | goattogo@hotelcalifornian.com

Pickup

November 24-26 from 8AM-11AM or 3PM-6PM
November 27 from 8AM-11AM

Dinner Includes

Roasted Turkey Breast

Confit Turkey Legs + Thigh Meat

Green Bean Casserole

Herbed Sourdough Stuffing

Buttered Mashed Potatoes

Autumn Greens Salad with Maple + Maple Vinaigrette

Turkey Gravy

Cranberry Tangerine Marmalade

French Baguette

Apple or Pumpkin Pie

Dinner for 4 \$200

Dinner for 8 \$380

Dinner for 12 \$700

Popular Add Ons

Sliced Glazed Ham \$10/lb

Herb Crusted Prime Rib \$150/half or \$290/whole

Roasted Corn Pudding \$25/tray (feeds 5)

Crispy Brussels Sprouts \$25/tray

Potato Gratin with Herbed Breadcrumbs \$10 each

Roasted Petite Heirloom Rainbow Carrots \$30/tray



WHAT'S DINNER WITHOUT WINE?

BUBBLES

NV Moët & Chandon Imperial 187ml | Brut, Champagne, France 30

NV Lucien Albrecht | Brut, Crémant d'Alsace, France 62

NV Lucien Albrecht | Brut Rosé, Crémant d'Alsace, France 65

ROSÉ

2022 Banshee | Rosé, Mendocino County 62

WHITE

2020 Lincourt "Rancho Santa Rosa" | Chardonnay, Sta. Rita Hills 55

2022 The Four Graces | Pinot Gris, Willamette Valley, Oregon 55

2023 Dashwood | Sauvignon Blanc, Marlborough, New Zealand 70

2022 Chalk Hill | Estate Chardonnay, Russian River Valley 80

RED

2019 Foxen | Pinot Noir, Santa Maria Valley 70

2022 Lincourt "Rancho Santa Rosa" | Pinot Noir, Sta. Rita Hills 56

2022 Tyler | Pinot Noir, Santa Barbara County 62

2022 Banshee | Cabernet Sauvignon, Sonoma County 60