



Thanksgiving Dinner Menu

Wood-Fired Free-Range Mary's Natural Turkey & Confit of Dark Meat
Alder Wood Bistro Sourdough & Organic Cornbread Stuffing
Mashed Potatoes & Rosemary-Fennel Pollen Gravy
Sautéed Local Chi's Greens & Beanstalk Farm Delicata Squash
Cranberry-Pear Chutney

Heating Instructions

Preheat oven to 350 degrees, use convection if you have it.

Open the foil & parchment covering the dinner and **remove** the two lidded containers (brown soup cup is the gravy and the 4 oz. plastic cup is the cranberry-pear chutney) and set aside. Spread out the contents of the dinner to heat evenly.

Replace the foil & parchment to cover the dinner and put entire container on a sheet pan and heat in the oven for approximately 30 minutes. Remove foil cover for last 5 minutes to crisp up the stuffing. The turkey should be heated to an internal temperature of 165 degrees.

Heat gravy in a saucepan on the stovetop 5 minutes before eating. Cranberry-Pear chutney is best served at room temperature. We recommend preheating your dinner plates in the oven.



Thank you for having Alder Wood Bistro at your Thanksgiving Table! We hope you enjoy every morsel and that the ease of simply heating it up allows you more time with your loved ones.

We have been serving delicious, local food for over 15 years and this last couple years has been difficult to say the least. The silver lining is perhaps that the constant change has made us more flexible. We are proud to be able to provide online ordering for take-out, new and improved outside dining options and fresh baked wood-fired bread at Chi's Farm stand and Agnew Store. We are so appreciative to have made it through the pandemic – we couldn't have done it without you! So, thank you.

Looking forward please note we will be closed for our annual vacation and restaurant maintenance December 19, 2021, through January 2022. We will miss you for Christmas and New Year's Eve but have decided to spend this important time with our children who are growing up so fast. We wish you the happiest holiday season and look forward to many great meals together with you!

Love & Cheers,

Alder Wood Bistro Crew

Chef Gabriel, Jessica, Josh, Nic, Kari, Melanie, Coral, Kristen, Hannah,

Allison, Alba, Tere, Charlie, Sarah and all the amazing farmers who make it possible.

