

{ LET'S TALK TURKEY }



SAFE POULTRY HANDLING

- Keep the poultry cold right up until the time you cook it.
- While prepping poultry, wash your hands, knives, cutting board, and counter thoroughly and often with hot water and soap.
- Do not let raw poultry juices come in contact with other foods.



CONSIDERATIONS

- Organic or natural turkey?
- Pre-brined, or do you want to brine it yourself?
- How many people are you feeding?
- Do you want leftovers?
- How are you going to prep and cook it?

PRO TIPS

- Recommend 11/2 pounds per person.
- Specify you want a brined, spatchcocked, or both turkey.
- Plan a full 24 hours if you are going to brine the at home.
- Do not stuff a bird in advance; stuff it just before roasting.
- Cooking time is cut in half for a brined turkey.
- A deep chilled turkey may take more than one day to soften.

ORDER YOUR BIRD FROM THE MEAT DEPARTMENT

You can order your raw turkey online, in person, or over the phone.

SCAN THE QR CODE TO ORDER YOUR TURKEY FROM A SMARTPHONE!



{ #PERFECT PAIRINGS }

PAIR WITH



TURKEY

Save \$2!



Georges Duboeuf 2024 Beaujolais Nouveau
Special \$13.99

This wine displays a brilliant garnet color with purple reflections, and offers fresh aromas of black cherries and blackberries. On the palate, it is refreshing, fruity and supple with admirable richness. A perfect expression of Nouveau.

- Why it Works? -

For turkey, a light red with lots of fruit-forward flavor helps balance the lean meat of the bird. Pinot Noir, Gamay, or Zinfandel are excellent choices.

PAIR WITH



BEEF

Save \$10!



Trefethen 2021 Dragon's Tooth Red Blend
Special \$54.99

Pronounced aromas of blueberry, plum and cassia are layered with earthy notes of leather and molasses. Rich and substantial on the palate, flavors of more blueberry, plum and cherry carry over to a long, toasty finish.

- Why it Works? -

Beef has lots of hearty flavor; finding a wine like a hearty Cabernet Sauvignon or French Bordeaux that has enough strength to match it is key.

PAIR WITH



PORK

Save \$6!



Baron de Montfaucon 2020 Cuvee Bimard Chateaufou-du-Pape
Special \$43.99

A blend of 50% Grenache, 30% Mourvedre and 20% Cinsault, this blend has scents of mocha, vanilla, and oak. Deep flavors of dark, plummy fruit, and this full-bodied effort finishes chocolaty and long.

- Why it Works? -

Pork is very versatile and can either be very hearty in flavor or leaner depending on the cut. This leaves lots of wiggle room when selecting a wine pairing.

Save \$5!



Trimbach 2019 Riesling
Special \$24.99

The delicate bouquet, showcase the balance between dry personality and distinguished fruitiness. Flavors of apricot, lemon wax and almond blossom finish with a mouthwatering tang of salinity.

- Why it Works? -

A dry Riesling is the perfect turkey wine because its bright acidity and fruity flavors can accent the rich but lean meat and still cut well with heavier side dishes like sweet potatoes.

Save \$4!



MacRostie Sonoma Coast Chardonnay 2023
Special \$21.99

Beautifully complex and textural on the palate. Floral aromatics play on top of bright citrus layers with nuanced French Oak working in perfect harmony to carry the flavors to a long, luscious finish.

- Why it Works? -

Rich and full-bodied with some acidity to balance out the marbling in the meat and caramelization that occurs during the cooking process, Chardonnay is the best style of white wine for beef.

Save \$6!



Diatom 2023 Santa Barbara County Chardonnay
Special \$23.99

Aromas of bright citrus and wet stone lead into flavors of white peach, green apple, orange blossom and lemon verbena that finishes with concentrated acidity, minerality, and salinity.

- Why it Works? -

A bright, lightly-oaked Chardonnay uses bright acidity to cut through the richness of pork while at the same time offering complementary flavors of fresh citrus and green apple.

PAIR WITH



VEGETARIAN

Save \$4!



Melville 2022 Sta. Rita Hills Pinot Noir
Special \$39.99

Intoxicating aromatics of rose, sage, blood orange, and black cherry pave the way for a bright and palate. The rich fruit is elegantly balanced with fine tannins that gives the wine its seamless texture.

- Why it Works? -

Pinot Noir is the perfect complement for vegetarian fare because it has low tannin and is medium-bodied, allowing for pairing with many flavor profiles.

PAIR WITH



SEAFOOD

Save \$2!



A Tribute to Grace 2023 Santa Barbara County Grenache Rosé
Special \$25.99

Bone-dry and delicate with demure aromas of fresh flora, berries, and anise. On the palate, there is mouthwatering mineral core and lots of acidity, with hints of strawberries and peaches complemented by faint salinity. Vegan, Organic

- Why it Works? -

Rosé is flavorful but light and has no tannin or iron to clash with seafood flavors, making it the perfect flavorful option from salmon to shellfish.

Save \$2!



2022 St. Michael Eppan Pinot Grigio Alto Adige
Special \$19.99

Aromas of neutral stone fruit, green apples, fresh lime and hints of minerality. Elegant and light on the palate with good acidity, perfectly elegant by itself or with fresh foods.

- Why it Works? -

Pinot Grigio, also known as Pinot Gris, can pair well with vegetarian dishes because its light body and neutral qualities will not overpower the flavors of the food.

Save \$2!



2023 Domaine Daulny Sancerre Blanc
Special \$25.99

The nose on this wine shows bright grapefruit, lemon zest, and limestone. The palate is light, showcasing grapefruit, grassy citrus notes, and a zippy acid. Very dry with an especially clean finish.

- Why it Works? -

A match made in heaven, Sancerre is light and crisp with bright acidity; absolutely perfect for pairing with the delicate flavors of all things "né de la mer".

SHRIMP PLATTERS



FRESH FROM OUR MEAT DEPARTMENT

1/2 LB
\$13.98

1 LB
\$22.98

2 LBS
\$38.98



Place Your Order Ahead of Time With the Meat Department