

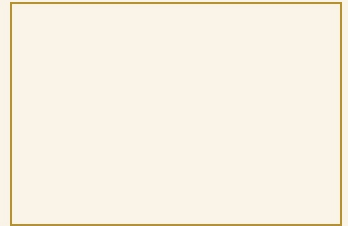
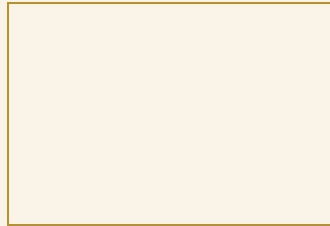
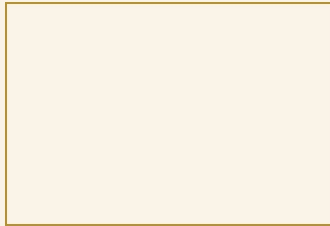
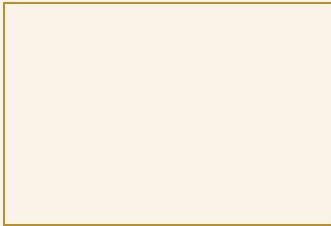
THE TABLE & VINE

PRIVATE CHEF · CATERING · CULINARY EXPERIENCES

EVERYTHING BUT THE BIRD

Thanksgiving Sides · Pre-Order 2026

Miller's Table favorites return, joined by the seasonal flavors of The Table & Vine.



SIDES

Small serves 4–6 · Large serves 8–10

SOURDOUGH HERB STUFFING \$32 / \$60
onion, celery & sage

YUKON GOLD & LEEK GRATIN \$40 / \$76
Gruyère & thyme

ROASTED HONEYNUT SQUASH \$34 / \$64
rose harissa & pomegranate molasses glaze, pistachios, pomegranate seeds

GREEN BEANS \$28 / \$52
herb butter & toasted almonds

ROASTED BRUSSELS SPROUTS \$28 / \$52
smoked paprika apples, thyme & orange zest

CITRUS BRAISED FENNEL \$34 / \$64
olive oil & Castelvetro olives

WINTER GREENS SALAD \$36 / \$68
roasted beets, French feta, toasted hazelnuts, citrus vinaigrette

DESSERTS · GLUTEN-FREE

PUMPKIN CUSTARDS 4 for \$44 · 6 for \$66
fresh pumpkin custard baked in little pumpkins, cardamom whipped cream

SAUCES

ORANGE CRANBERRY RELISH pint \$14 · qt \$24

WILD MUSHROOM GRAVY pint \$16 · qt \$30
shallot, thyme & white wine · vegan

MISSION FIG & RED WINE 8 oz \$12 · pint \$22
shallot, balsamic & rosemary

BEFORE THE BIRD

little starters, inspired by Portuguese petiscos

ALGARVE COLD CARROTS pint \$12 · qt \$20
garlic, cumin, fennel & cilantro

CITRUS & GARLIC OLIVES 8 oz \$12 · pint \$22

SWEET & SPICED NUTS 8 oz \$16
with dried cherries & apricots

THE TRIO \$38
carrots, olives & nuts, with a wine pairing note

ORDER BY SUN, NOV 15 · PICKUP WED, NOV 25, 10–4 IN VISTA

Delivery Nov 25: Vista, Oceanside, Carlsbad & San Marcos \$25 · Encinitas, Escondido & Fallbrook \$45

Herb-roasted turkey breast & crispy wings by special request. Limited; please inquire by Nov 10.

THETABLEANDVINE.COM · 760-385-3736