



HIGHLAND MANOR
WINERY



Thanksgiving Wine Pairing Guide

Your kitchen, our wine. Use this pairing guide to help plan the perfect Thanksgiving meal. Take the guesswork out of your shopping list this holiday!

Merlot



Main Course & Dinner

Turkey
Poultry
Steak

Desserts

Brownies
Pies
Shortbreads

Royal Rosé



Cayuga White



Sides

Honey Baked Ham
Fresh Salad
Veggie Casseroles

White Riesling



Appetizers

Charcuterie
Nuts & Cheese
Dips & Crackers

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Monday - Saturday 10-6 CST
Sunday 12-6 CST





Roasted Butternut Squash, Pomegranate, and Wild Rice “Stuffing”

PAIR WITH HIGHLAND MANOR WINERY'S
CAYUGA WHITE

Roasted Butternut Squash

- 1 small-to-medium (2 to 2 1/2 pounds) butternut squash, cut into 3/4-inch cubes
- 1 1/2 tablespoons extra-virgin olive oil
- 1/4 teaspoon fine sea salt

Dressing

- 1/4 cup extra-virgin olive oil
- 2 tablespoons apple cider vinegar
- 1 tablespoon Dijon mustard
- 1 tablespoon maple syrup
- 1 tablespoon grated fresh ginger
- 3/4 teaspoon fine sea salt

ORIGINAL
RECIPE
LINK



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931-TRY-WINE (931-879-9463)

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2965 South York Hwy
Jamestown, TN 38556

Wild Rice & Toppings

- 2 cups wild rice, rinsed
- 4 ounces kale, ribs removed and chopped small (preferably the Tuscan variety, about 1/2 bunch or 2 cups)
- 3/4 cup chopped green onion (from 1 large or 2 medium bunches), divided
- 4 ounces goat cheese (about 2/3 cup crumbled)
- Arils from 1 medium pomegranate, or 1/2 cup chopped dried cranberries
- 1/2 cup raw pepitas (green pumpkin seeds)
- 1 teaspoon extra-virgin olive oil
- 1/4 teaspoon fine sea salt
- 1/4 teaspoon ground cinnamon

Butter and White Wine Roasted Turkey

1. The night before roasting your turkey, remove any giblets and the neck and pat the turkey dry with paper towels. Place the turkey in a large baking dish. Place turkey (uncovered) in the fridge overnight.
2. Remove the turkey from the fridge one hour or so before roasting.
3. Preheat the oven to 425 degrees F. Place the turkey in a roasting pan, breast-side up. Fill the cavity with stuffing. If you choose not to do stuffing, you can add a mixture of fresh herbs, like sage, thyme and rosemary. Tie the legs loosely together with kitchen twine. Tuck the wings under the turkey.
4. In a large bowl, whisk together the white wine and the melted butter. Take a piece of cheesecloth and fold it until you have a 4-layer, 12-inch square. Submerge it in the wine and butter and let it soak for 10 minutes.
5. Rub the turkey all over with the softened butter. Season with salt & pepper. Remove the cheesecloth from the wine butter. Cover the turkey breast with the 4 layer cheesecloth. Roast for 30 minutes. Baste the turkey with the remaining butter and wine mixture in the bowl.
6. Reduce the heat to 350 degrees F. Roast the turkey for 1 hour 45 minutes or about 2 hours, basting every 30 minutes with the butter and wine in the bowl, or the drippings from the bottom of the roasting pan.
7. After 2 hours, gently remove the cheesecloth. Continue to baste the turkey liberally with the drippings or the butter and wine. Roast it for about 60 more minutes, until the temperature taken in the thigh reaches 180 degrees F.
8. Once the turkey is finished, let it rest for 30 to 60 minutes before slicing.

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Ingredients

- 1 15-pound whole turkey
- 2 cups dry white wine
- an assortment of fresh herbs like sage, rosemary and thyme
- 12 tablespoons unsalted butter melted
- 4 tablespoons unsalted butter