



SOUTH COAST WINERY
RESORT & SPA

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**THE VINEYARD ROSE RESTAURANT FEATURES THANKSGIVING BRUNCH AND
DINNER, ALSO HOLIDAY CURBSIDE CARRY OUT**

À La Carte Festive Menus and Award-Winning Wine Selections for Celebrating

TEMECULA, Calif. (November 4, 2020) – The Vineyard Rose Restaurant at [South Coast Winery Resort & Spa](#) brings romance, relaxation and scenic escapism to its *dining among the vines* for this year's Thanksgiving celebration. The restaurant's contemporary California cuisine and award-winning wines are served at Thanksgiving Brunch and Thanksgiving Dinner on November 26. Physical distancing and the safest health and sanitary practices will be implemented, including limited seating. Thankful families and friends should plan on being seated in the great outdoors as they toast and dine overlooking the winery – warmed by heaters, and wearing their favorite cozy jackets and sweaters is recommended.

Thanksgiving Brunch at The Vineyard Rose Restaurant

Thursday, November 26, from 10 a.m. to 3 p.m.

The restaurant's customary brunch menu will be offered with the addition of traditional *Slow Roasted Turkey Breast with whipped potato, herb stuffing, yams, balsamic glazed Brussels sprouts, cranberry sauce and gravy*. There's deliciousness for everyone from *Rolling Hills Bananas Foster Pancakes* and *Hot Brown sliced turkey breast, applewood smoked bacon, tomato, Gruyère cheese, brioche bread, Mornay sauce, over easy egg* to *Tossed Turkey Cobb Salad, the Beyond Burger* and *House Rubbed Slow Roasted Tri-Tip Sandwich*. Holiday-inspired à la carte desserts include *Pumpkin Pie with vanilla bourbon cream* and *Apple Tart with brown sugar streusel*.

Thanksgiving Dinner

Thursday, November 26, from 5:30 p.m. to 9 p.m.

Holiday dinner dining at The Vineyard Rose Restaurant will delight guests with much-loved favorite dishes such as *Pan Roasted Salmon with roasted pee wee potatoes, haricots verts and heirloom tomato marmalade*; *Slow Braised Short Ribs accompanied by mashed potato, broccolini and red wine reduction*, and *Salmon Creek Farms Pork Chop with yams puree, roasted Brussels sprouts, grape chutney and leek ash*. Of course, diners may choose to savor the traditional *Slow Roasted Turkey Breast with whipped potato, herb stuffing, yams, balsamic glazed Brussels sprouts, cranberry sauce and gravy*. The feast may be complemented with a specialty cocktail such as Old Sage's Fashioned made with Buffalo Trace Bourbon, and guests will want to sip Wild Horse Peak Merlot, Wild Horse Peak Meritage or Syrah, Sans Chêne Chardonnay or other award-winning selections from South Coast Winery.

Reservations are required and are now being accepted at [OpenTable](#) or by calling (951) 719-8356. Seating is currently limited to county guidance of outdoor dining only.

Thanksgiving Carry Out from The Vineyard Rose Restaurant

Thursday, November 26, from 11 a.m. to 2 p.m.

For carry-out Thanksgiving meals, visitors will be able to drive up to The Vineyard Rose Restaurant on Thursday, November 26, from 11 a.m. to 2 p.m. to pick up a pre-ordered traditional Thanksgiving Dinner for four, eight or more. Dinner includes *Slow Roasted Turkey Breast with whipped potato, herb stuffing, yams, balsamic glazed Brussels sprouts, cranberry sauce and gravy*. Pumpkin Pie with Bourbon Cream and Pecan Pie are available at an additional charge of \$30 each.

Thanksgiving Dinner for Four To-Go is \$99, with additional orders available. Pre-orders must be placed by noon on Tuesday, November 24th by calling (855) 318-3956 or emailing scw2go@wineresort.com.

Where: The Vineyard Rose Restaurant
South Coast Winery Resort & Spa
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Temecula, California 92591
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www.southcoastwinery.com

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