

LXV
PASO ROBLES | BORDEAUX

A Well-Traveled *Thanksgiving.*

Your recipes. LXV touch.

Keep the Thanksgiving recipes you make every year. Here's where I'd add LXV spice and what I'd pour alongside. The amounts are starting points.

Roast Turkey & Gravy

YOUR RECIPE — Roast your turkey and make your gravy the way you usually do.

LXV TOUCH — Warm **2 tsp Herbes de Jardin** in **½ cup melted butter** over very low heat for about 5 minutes. Set aside separate portions for basting and gravy. Rub the rest under the skin and over the bird. Brush with reserved herb butter near the end of roasting and add a pinch of herbs for a light crust. Stir a spoonful of the reserved butter into your warm gravy.

POUR — **2023 MESO by LXV Cabernet Franc**
Fresh herbal notes echo the French herbs and juniper.

Stuffing

YOUR RECIPE — Use your favorite stuffing. I used a boxed mix at the open house.

LXV TOUCH — Stir **½ tsp Nuit de Truffe** into the warm butter and broth for one batch. Finish with a small pinch just before serving for the black truffle aroma.

POUR — **2024 LXV The Secret**
The wine's carob and baking-spice notes echo the earthy truffle blend.

Sweet Potatoes

YOUR RECIPE — Make your usual side. I roasted cubes with salt and pepper.

LXV TOUCH — Stir **1 tsp Butter Chicken spice** into **2 tbsp gently melted ghee or butter** per 2 lb of potatoes. Toss with roasted cubes and return to the oven for a few minutes. For a casserole, stir the spiced butter into the potatoes before baking.

POUR — **2024 LXV Blanc de Sangiovese**
Citrus and ginger notes balance the sweet potatoes and warm masala.



LXV
PASO ROBLES | BORDEAUX

Sides & serving

Mashed Potatoes

YOUR RECIPE — Make your favorite mashed potatoes.

LXV TOUCH — Stir **1 tsp Eternal Hearth per 2 lb of potatoes** into the warm mash with the butter. The mushrooms and nutritional yeast add savory depth. Taste before adding more butter or salt.

POUR — **2024 LXV The Jewel**
Bright acidity lifts the buttery mash, while savory notes echo the mushrooms.

Roasted Carrots

YOUR RECIPE — Roast your carrots the way you like them.

LXV TOUCH — Toss the warm carrots with **½ tsp Songs of Marrakesh per lb of carrots**. Start lightly and taste as you go. The sumac adds a tangy note alongside the richer sides.

POUR — **2025 LXV Blanc de Franc**
Meyer lemon and orange blossom complement the tart sumac and orange peel.

Two butters for the bread basket

For each, gently warm **½ tsp spice in 4 tbsp melted butter** over very low heat for about 5 minutes. Let cool until spreadable.

Songs of Marrakesh for a tangy butter. **L'Essenza del Ragù** for a savory mushroom butter.

Two wines for the whole table

LXV The Jewel is my red pick for the full meal. For white, I'd open LXV Blanc de Franc.

Happy Thanksgiving,
Neeta