

Apéritifs

Franciacorta Brut Rosé \$16
F.lli Berlucchi '10 (Lombardia)

The Maple Manhattan \$15
Bourbon, Punt e Mes, Maple syrup,
Bitters, Amarena cherry

Appetizers

(please choose one)

Roasted Grape Salad
winter chicory, string beans, Blu di bufala, pecan
Soave Classico, Acinum '16 (Veneto)

Artichokes & Sunchokes
whipped ricotta, mache, hazelnut
Incrocio Manzoni
Castel San Michele '15 (Trentino)

Tuscan Kale & Brussels Sprouts
pomegranate seeds, Piave Vecchio DOP
Falanghina "Corte di Giso",
Terredora '16 (Campania)

Seared Diver Scallops
parsnip puree, Fuji apple, red sorrel
Ischia Bianco, Casa D'Ambra '16 (Campania)

Grass-Fed Short Ribs
roasted squash, pomegranate, chestnut
Aglianico "Le Sepaie"
Petilia '15 (Campania)

"Menu items and Wine Selection

are subject to change

according to seasonality and availability"

\$70 per person

\$30 wine pairing

Entreés

(please choose one)

Butternut Squash Risotto
aged *acquarello* rice, robiola, sage
"Daphne", C. M. Masini '16 (Toscana)

Atlantic Halibut Filet
creamed Tuscan kale, salsa verde
Vermentino "Benas"
Cantina della Vernaccia '16 (Sardegna)

Misty Knoll Farm Turkey
Apple-mushroom stuffing, cranberry *mostarda*
Barbaresco
Cantina del Nebbiolo '13 (Piemonte)

Vermont Suckling Pig
radicchio Trevisano, breadcrumbs
Sagrantino di Montefalco
Colpetrone '10 (Umbria)

Sides

(for the table)

buttery Yukon gold mashed potato
string beans & almonds
roasted Brussels Sprouts, lemon jam