



Happy Thanksgiving!

3-Course Prix-Fixe Menu

\$70 per person

\$30 wine pairing

exclusive of tax and 20% gratuity

Appetizers

(please choose one)

Heirloom Squash

salt baked delicata squash, smoked chile yogurt,
pumpkin pesto, pickled plums
Soave Classico, Actinum '17 (Veneto)

Roasted Mushrooms

organic farro, wild dandelion, aged ricotta
Collio Bianco "Molamatta" Felluga '17 (Friuli)

Rainbow Carrots

spigarello, imported stracciatella, Calabrian 'nduja
Falaghina, Capranera '17 (Campania)

Seared Diver Scallops

parsnip puree, vanilla persimmon, lime-chili dressing
Grillo "Salinaro", Pellegrino '16 (Sicilia)

Piedmontese Beef Short Ribs

mustard greens, Seckel pear salad
Barbaresco, Cantina del Nebbiolo '15 (Veneto)



Entrees

(please choose one)

Maine Lobster Risotto

aged aquarello rice, mascarpone, prosecco
Collio Bianco "Molamatta", Felluga '17 (Friuli)

Butternut Squash Cappellacci

Toma Piemonte fondue, amaretto, sage
Valpolicella Ripasso, Remo Farina '16 (Veneto)

Wild Striped Bass

sunchoke-almond puree, lemon confit, Brussels leaves gremolata
Grillo "Salinaro", Pellegrino '17 (Sicilia)

Nicholas Breed Organic Turkey

sourdough apple & kale stuffing, cranberry relish
Barbaresco, Cantina del Nebbiolo '14 (Piemonte)

Vermont Suckling Pig

imported chicory & apple salad, breadcrumbs
Carmenere, Inama '15 (Veneto)

Sides

(for the table)

leeks & baby turnips, walnut, Grana Padano
double cooked sweet potatoes, smoky labneh, pomegrana

Desserts

(for the table)

Chef's Selection of Thanksgiving pastries



Menu items and wine pairing are subject to change according to seasonality and availability