

TRIOMPHE

THANKSGIVING AT TRIOMPHE

A French twist on a Traditional American Feast

WILD MUSHROOM FRICASSEE

Puff Pastry Shell

Bordeaux, Château Trebiac, 2009, Graves, France

or

ESCARGOT DE BOURGOGNE

Hazelnut Garlic Butter

Domaine François Baur, Crémant d'Alsace, Brut Reserve, NV, Alsace, France

or

ROASTED BEET CARPACCIO

Tete de Moine Cheese and Sweet Potato Gaufrettes

Côtes du Rhône, Domaine de Montvac, 2012, Rhône Valley, France

BRUSSELS SPROUT SALAD

Warm Mangalitsa Bacon Dressing

Pinot Grigio, Attems, 2013, Venezia Giulia, Italy

or

CHESTNUT SOUP

Crème Fraiche and Caramelized Bosc Pear

Riesling, Ovid Line North, Boundary Breaks, 2012, Finger Lakes, New York

CIDER BRINED HERITAGE TURKEY

Dried Fruit Stuffing, Roasted Yams, Root Vegetables and Traditional Gravy and Cranberry Chutney

Pinot Noir, Talbott Kali Hart, 2012, Monterey, California

or

BEEF SIRLOIN

Gratin Dauphinois, Braised Celery and Bordelaise Sauce

Cabernet Sauvignon, Silver Palm, 2011, North Coast, California

or

ALMOND CRUSTED WESTER ROSS SALMON

Blood Orange Sauce, Forbidden Rice and Wilted Spinach

Les Setilles, Olivier Leflaive, 2011, Burgundy, France

or

ROASTED SQUASH RISOTTO,

wild mushrooms, aged parmesan and toasted pine nuts

Malbec, Punto Final Reserva, Bodegas Renacer, 2011, Mendoza, Argentina

THANKSGIVING PIE TRIO

Pumpkin, Pecan and Apple

Or

FROZEN CHOCOLATE AND ORANGE PARFAIT

Madeira, New York Malmsey, Rare Wine Company

\$85 per person

add \$35 for wine pairings

For your convenience, all prix fixe menus are automatically charged a 20% gratuity