

TRIOMPHE

THANKSGIVING

A French twist on a Traditional American Feast

ESCARGOT DE BOURGOGNE

Hazelnut Garlic Butter

or

FOREST MUSHROOM FRICASSEE, POACHED FARM EGG

Toasted Brioche

or

ROASTED BEET CARPACCIO*vegetarian

Tete de Moine Cheese and Sweet Potato Gaufrettes

Les Sétilles, Olivier Leflaive, Burgundy, France, 2013

BRUSSELS SPROUT SALAD

Warm Mangalitsa Bacon Dressing

or

CHESTNUT SOUP *vegetarian

Crème Fraiche and Caramelized Bosc Pear

Les Cigales de Montirius, Côtes du Rhône, France, 2014

CIDER BRINED HERITAGE TURKEY ROULADE

Leg Confit, Dried Fruit Stuffing, Roasted Yams, Root Vegetables

Traditional Gravy and Cranberry Chutney

or

BORDEAUX BRAISED SHORT RIBS

Gratin Dauphinois, Rustic Mirepoix, Bone Marrow and Red Wine Sauce

or

BARRAMUNDI

Farro and Butternut Squash Risotto, Crispy Sage

or

FALL SQUASH CAVATELLI

Aged Parmesan, Toasted Pine Nuts, Broccoli Rabe, Brown Butter

Faust, Cabernet Sauvignon, Napa Valley, California, 2013

CARAMELIZED APPLE GALETTE

Pecan Ice Cream

or

FROZEN PUMPKIN MOUSSE, WARM SPICED CHOCOLATE SAUCE

Late Harvest Zinfandel, DASHE, Dry Creek Valley, California, 2012

\$95 per person

\$145 with wine pairings

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