

TRIOMPHE

THANKSGIVING

A French twist on a Traditional American Feast

ESCARGOT DE BOURGOGNE

Hazelnut Garlic Butter

Château Ste. Michelle, Riesling, Columbia Valley, Washington, 2014

or

LOBSTER DUMPLINGS

Seaweed Salad, Lemon Beurre Blanc Sauce

Les Sétilles, Olivier Leflaive, Burgundy, France, 2015

or

ROASTED BEET CARPACCIO *VEG

Tete de Moine Cheese, Sweet Potato Gaufrettes

Château de Fleys, Chablis, France, 2013

ARUGULA FIGS, POMEGRANATE SALAD *VEG

Honey, Pomegranate Vinaigrette

Mead Ranch Zinfandel, Turley, Napa Valley, California, 2012

or

CHESTNUT SOUP *VEG

Crème Fraiche, Caramelized Bosc Pear

Stonestreet, Chardonnay, Alexander Valley, California, 2013

FREE RANGE ROASTED TURKEY WHITE & DARK MEAT, MUSHROOM STUFFING

Maple Sweet Potatoes, Cranberry Chutney, Brussels Sprouts, Gravy

Twenty Rows, Pinot Noir, Sonoma County, California, 2013

or

PAN SEARED CHATEAUBRIAND, LOBSTER HOLLANDAISE SAUCE

Truffle Whipped Potatoes, Asparagus

Château Bonnin, Bordeaux, Lussac Saint – Emilion, France, 2012

or

WILD ALASKAN SALMON

Blood Orange Sauce, Israeli Couscous, Wilted Greens

Domaine Gerard Millet, Sancerre, Loire Valley, France, 2016

or

FALL SQUASH RISOTTO *VEG

Aged Parmesan, Toasted Pumpkin Seeds

Heitz Cellars, Chardonnay, Napa Valley, California, 2015

ALMOND APPLE TART

Vanilla Gelato

Moscato d'Asti, DOCG, "I Vignaioli Di S.Stefano", Italy, 2013

or

PUMPKIN CHEESECAKE

Cranberry Jam, Caramel Sauce

Honig, Late Harvest Sauvignon Blanc, Napa Valley, California, 2014

or

CHOCOLATE MOUSSE

Fresh Raspberries

Taylor Fladgate - Tawny 20 year

\$85 per person

\$125 with wine pairings