

THANKSGIVING MENU
THURSDAY, NOVEMBER 23, 2017

RHODE ISLAND MUSHROOM

panna cotta, green apple, radish, potato crisp, chive

Schramsberg, Blanc de Blanc, Brut, North Coast, California, U.S.A., 2014

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HUDSON VALLEY FOIE GRAS

layered terrine, gingerbread, pomegranate, native apple in variations

Inniskillin, Cabernet Franc, Niagara Peninsula, Canada, 2014

OR

BLUE HUBBARD SQUASH SOUP

caramelized autumn squash, guajillo chili, cocoa nib, sage, brown butter

Marchesi Antinori, Cervaro della Sala, Umbria, Italy, 2012

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ATLANTIC WHITE FISH

ragout of white bean, nappa cabbage, preserved lemon, burgundy

Domaine Sigalas, Assyrtiko, Santorini, Greece, 2016

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BAFFONI FARMS TURKEY

roulade, confit leg, crispy skin, sourdough, cranberry, bourbon

Domaine Serene, "Evenstad Reserve" Pinot Noir, Willamette Valley, Oregon, U.S.A., 2013

OR

NORTHEAST FAMILY FARM BEEF

ribeye, sweet potato, cipollini onion, black ledge blue, oxtail glace

La Sirena, "La Barrettage," Syrah, Napa Valley, California, U.S.A., 2012

OR

JARDINIERE

selection of just picked fall vegetables in varying textures

Domaine Chignard, "Les Moriers", Fleurie, Beaujolais, France, 2015

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PUMPKIN TART

cinnamon anglaise, brown butter, pecan ice cream

Marchesi Antinori, Vin Santo del Chianti Classico, Italy, 2012

PRIX FIXE 125

WINE PAIRING 95

A handwritten signature in black ink, appearing to be 'C. B. J. M.', is located at the bottom of the page.