



HAPPY THANKSGIVING

– STARTER –

Butternut Squash Risotto \$11
sage, brown butter, Parmesan

2016 Domaine Richou, Chauvigné, Anjou, Loire France \$10

Brussels Sprouts and Goat Cheese Salad \$13
honey crisp apples, candied hazelnuts, lemon confit

2015 Francois Chidaine, Sauvignon Blanc, Touraine, Loire, France \$14

– ENTREES –

Roasted Turkey Breast and Braised Leg \$24
traditional stuffing and mashed potatoes

2014 Maison l'Envoyée, Gamay Noir, Fleurie, Beaujolais, France \$14

Lobster Pot Pie \$27
native lobster, flaky crust

2011 Demessey, Bourgogne Blanc, Burgundy, France \$12

– DESSERT –

Apple Tart Tatin \$9
cinnamon ice cream, caramel

NV Willm Brut, Crémant d'Alsace, Pinot Noir, Alsace, France \$13

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please inform your server of any allergies prior to ordering. *An 18% gratuity will be added to parties of 6 or more.