

Please accept our apologies if ever we are without a particular vintage or varietal...  
Like lovers, wine supplies in this world cannot be guaranteed.

## BLANC



<b>Vistalago</b>	11.5	23	46
Riesling, Chardonnay; Maule, Chile			
<b>Les Athlètes du Vin</b>	12	24	48
Sauvignon Blanc; Loire, France			
<b>Piccolo Ernesto</b>	10.5	21	42
Cortese; Gavi, Italy			
<b>J Vineyards</b>	12	24	48
Pinot Gris; Central Coast, California			
<b>La Val</b>	12.5	25	50
Albarino; Rias Baixas, Spain			
<b>Jean Manciat</b>	16	32	64
Chardonnay; Mâcon-Charnay, Bourgogne, France			
<b>Domaine Duffour</b>	10.5	21	42
Colombard, Ugni Blanc, Gros Manseng; Gascogne, France			

## ROSÉ AND SPARKLING

<b>Bugey Cerdon Sparkling</b>	15	~	60
Rosé of Gamay and Poulsard; Savoy, France			
<b>Musical Chairs Rosé</b>	mkt	mkt	mkt
Ever changing selection of our favorite hand-picked rosés			

## ROUGE

<b>Elsa Bianchi</b>	11	22	44
Malbec; San Rafael, Argentina			
<b>Raul Perez "Ultreia St. Jacques"</b>	16.5	33	66
Mencia; Bierzo, Spain			
<b>Ananto</b>	10.5	21	42
Bobal, Tempranillo; Utiel Requena, Spain			
<b>Sean Minor</b>	12.5	25	50
Cabernet Sauvignon, Merlot; Paso Robles, California			
<b>Lagar de Bezana "Amalgama"</b>	10.5	21	42
Syrah, Cabernet Sauvignon; Alto Cachapoal, Chile			
<b>Calea</b>	11	22	44
Nero d'Avola; Sicily, Italy			
<b>Moulin de Gassac</b>	12.5	25	50
Pinot Noir; Languedoc, France			

## THANKSGIVING DINNER 2018

\$48 Per Guest; \$24 Per Child  
Tax & Gratuity Not Included

### PARTAGER

**Dainty Little Cheese Board\*** 13  
Craft cheeses, crostini, garnishes

**Crawfish Beignets** 12  
Filled with spicy red pepper aioli

### CHILDREN'S DINNER

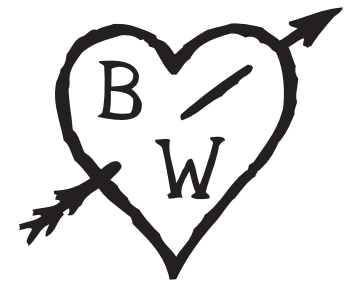
~First Course~  
**Roasted Apple and Cauliflower Soup**  
With spiced walnuts and vanilla oil

~Second Course~  
**Turkey "Traditional"**  
Roast breast of turkey with confit turkey leg bread pudding, celery root puree, seared brussel sprouts, ham, and smoked onion gravy

~Or~  
**Ricotta Gnocchi**  
With sauce of tomato and herbs

~Dessert Course~  
**Sweet Cornbread Fritter**  
With blueberry preserves, and alfalfa honey

~Or~  
**Spiced Pumpkin Bread Pudding**  
With sweetened creme fraiche, hard sauce, and almond biscotti



### DINNER

~First Course~  
**Roasted Apple and Cauliflower Soup**  
With spiced walnuts and vanilla oil

~Or~  
**Poached Pears and Roasted Beets**  
With shaved fennel, spicy greens, grilled carrot vinaigrette, and toasted pumpkin seeds

~Second Course~  
**Turkey "Traditional"**  
Roast breast of turkey with confit turkey leg bread pudding, celery root puree, seared brussel sprouts, ham, and smoked onion gravy

~Or~  
**Herbed Dumplings**  
With brown butter roasted foraged mushrooms, pea shoots, and caramelized sweet potato gravy

~Dessert Course~  
**Sweet Cornbread Fritter**  
With blueberry preserves, and alfalfa honey

~Or~  
**Spiced Pumpkin Bread Pudding**  
With sweetened creme fraiche, hard sauce, and almond biscotti

\*These items may be served raw or undercooked based on your specifications, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform us of any dietary restrictions, allergies, or concerns.