

DECEMBER 25, 2019

PRIX FIXE DINNER MENU 55.00

suggested wine pairings priced per: half glass ☐ full glass ● bottle —

starters

NV Louis Roederer Brut, Champagne, France 11.50 ☐ 20.75 ● 83.00 —

ACME BAGUETTE richard's dipping oil

MIXED IMPORTED OLIVES rosemary & lemon zest GF

HOUSE-MADE PICKLED VEGETABLES GF

soup or salad

TOMATO BASIL SOUP GF

2016 Weingut Knoll Riesling Federspiel, Wachau Austria 9.00 ☐ 14.75 ● 57.00 —

ROASTED BEET SALAD citrus, arugula & herb salad, labneh horseradish dressing GF

2018 AIX Rosé, Provence, France 5.25 ☐ 8.50 ● 32.00 —

entrée

TRADITIONAL ROAST TURKEY

baked bread stuffing, gravy, seasonal vegetable, cranberry sauce

2016 Domaine Robert Chevillon Passetoutgrain, Burgundy, France 11.00 ☐ 20.00 ● 73.50 —

BEEF BOURGUIGNON GF

carrots, pearl onions, mushrooms & bacon, mashed potatoes

2016 Elizabeth Spencer Cabernet Sauvignon, Napa Valley, CA 13.50 ☐ 22.00 ● 86.00 —

OVEN-ROASTED ORA KING SALMON GF

beurre rouge, seasonal vegetable, yukon gold potatoes

2017 Blackwater Wine "Daniel" Grenache, Western Cape, South Africa 9.50 ☐ 17.00 ● 60.00 —

CANNELLONI

pasta sheets rolled with ricotta, sausage & spinach, seasonal vegetable

2015 Selvapiana Vigneto "Bucerchiale" Chianti Rufina, Chianti, Italy 10.50 ☐ 17.25 ● 67.00 —

GRILLED PORTOBELLO MUSHROOM

carrot-cumin mash, farro, spinach & tomato sauté

2017 Adelsheim Vineyard Pinot Noir, Willamette Valley, OR 8.00 ☐ 13.00 ● 50.00 —

dessert

PUMPKIN BREAD PUDDING caramel sauce, candied pecans

Royal Tokaji 5 Puttonyos 10.00 ●

BUTTER PECAN CAKE salted caramel cream cheese icing

Rare Wine Co. Historic Series Boston Bual Special Reserve Madeira 10.00 ●

CHOCOLATE WALNUT TORTE walnut brittle GF

Kopke 10-year-old Tawny Port 9.50 ●

ADD VANILLA ICE CREAM TO ANY DESSERT

Cherish it

