

Thanksgiving

November 26, 2026

\$98/guest

featured wines

Bourgogne Aligoté, Jérôme Chezeaux, 2023, Burgundy, France 20

Côte de Brouilly, Guy Breton, 2024, Beaujolais, France 22

FIRST COURSE

choice of

King Trumpet Mushroom Tartare capers, truffle-dijon aioli, fingerling chips

Maine Lobster Arancini meyer lemon, shaved fennel, peppercress

Honeycrisp Apple & Chicory Salad beets, toasted hazelnuts, blue cheese, cider vinaigrette

Ricotta Cavatelli berkshire pork sugo, escarole, roasted tomatoes, basil, olives

Butternut Squash Bisque pine nut brown butter, ginger roasted quince

SECOND COURSE

choice of

Roasted Holiday Turkey rosemary & riesling brined, root vegetable dressing, haricot verts, sage giblet gravy, cranberry sauce

New York Strip Steak Frites roasted garlic, thyme, sauce "diane"*

Grilled Black Shogun Maitake white bean purée, green onions, hazelnut gremolata

Faroe Island Salmon brussels sprouts, butternut-miso purée, tokyo turnips, pepitas*

Sautéed Nova Scotia Halibut spinach risotto, leek & caper brown butter

THIRD COURSE

choice of

Pumpkin Panna Cotta ginger snap crumble

Apple & Quince Crumble oat streusel, crème fraîche gelato

Olive Oil-Almond Cake spiced pear compote, rosemary, mascarpone

Dark Chocolate Crèmeux chocolate ancho chili tuile, cocoa nibs, toasted merengue

À LA CARTE ADDITIONS

Fresh Shaved Burgundy Truffles on any dish 25

with risotto bianco 40

Brussels Sprouts crispy pancetta, roasted shallot, cider agrodolce 15

Mashed Sweet Potatoes pecan, cinnamon, maple butter 13

Roasted Fall Mushroom madeira, thyme, roasted garlic 18

Onion Focaccia olive oil, maldon, aleppo 8

with whipped ricotta & spicy figs agrodolce 16

beverages

cocktails

-  **mary's fig negroni** 21
fig-infused gin, sipsmith sloe gin,
carpano antica, berto bitter
-  **midnight embers** 19
spiced rum, fernet branca, vermouth,
spiced maple, black walnut bitters
-  **pear affair** 19
tequila, mezcal,
lime, ginger, prickly pear
-  **perpetual jam** 18
titos, spiced cranberry shrub,
lemon, velvet falernum
-  **whiskey business** 19
bourbon, rye, lemon, apple, psychaud's
-  **nonna's garden** 18
gin, lemon-basil oleo, limoncino, prosecco
-  **golden hour** 18
bourbon, montenegro amaro, grapefruit,
lemon, velvet falernum
-  **mocktails** 12ea
-  **cucumber cooler**
cucumber juice, lemon, ginger beer
-  **spiced cranberry soda**
spiced cranberry shrub, lemon, soda
-  **chamomile-citrus soda**
chamomile tea, lime, pomegranate, tonic
- fortify it** 3
choice of house vodka - gin - tequila

wines by the glass

SPARKLING & CHAMPAGNE

- Prosecco, Ca'Furlan 'Cuvée Beatrice', NV, Veneto, Italy 14
Crémant d'Alsace Brut Rosé, Domaine Allimant-Laugner, NV, Alsace, France 18

WHITE

- Picpoul, Gail Wines 'Doris', 2024, Sonoma Valley, California 17
Pouilly-Fumé, Nicolas Gaudry 'Les Vignes de Berge', 2023, Loire Valley, France 20
The Clam Bianco - Vernaccia di San Gimignano, Cesani, 2023, Tuscany, Italy 16
Vouvray, Maison Foucher-Lebrun 'La Vigne des Sablons', 2024, Loire Valley, France 18
Chardonnay, La Follette 'Los Primeros', 2022, Sonoma County, California 19

SKIN CONTACT

- Trebbiano & Grechetto, Buccia Nera 'PA'RO', 2024, Tuscany, Italy 17

ROSÉ

- Patrimonio Rosé, Clos Alivu, 2024, Corsica, France 17
Gamay Rosé, Folk Machine, 2024, Arroyo Seco, California 16

RED

- Grignolino d'Asti, Gianni Doglia, 2024, Piedmont, Italy 15
The Mary Lane Pinot Noir, Intermission Cellars, 2023, Anderson Valley, California 19
Little Owl Rosso - Nero d'Avola & Syrah, Di Giovanna, 2023, Sambuca, Sicily 16
Langhe Nebbiolo, Silvano Bolmida 'Frales', 2022, Piedmont, Italy 22
Cabernet Blend, Arnot-Roberts 'Red Wine', 2022, California 24

beer

- Narragansett Rhode Island 6
Ayinger, 'Brauweisse' Germany 10
Victory Prima Pilsner Pennsylvania 8
Test Brewery 'Hopper' Hoppy American Pilsner (16oz) Brooklyn 16
Downeast, 'Original Recipe' Cider Massachusetts 10
Athletic Brewing Co., Run Wild IPA, (N/A) Connecticut 7
Athletic Brewing Co., Upside Dawn Golden Ale, (N/A) Connecticut 7

please ask your server about our private event space

beverage director Lisa Komara