Happy Thanksgiving 2019

Your selection of four. 198

Wine pairings 88 | 198

Hamachi marinated in smoked dashi with green apples and kohlrabi.

Foie gras tart, glazed with white wine poached quince and celery.

Salad of radicchio tardivo with toasted pistachios and celtuce.

Honeynut squash caramelized with pickled ginger and burrata.

Seared scallops with cauliflower cooked in crab butter and almonds.

Porcini mushroom fricassee with baby spinach and a poached egg.

Carnaroli rice risotto with castelmagno cheese and shaved white truffles. 75 additional

Sautéed halibut with artichokes, black truffles and preserved tomatoes.

Beef ribeye roasted with horseradish and grilled romaine hearts.

Roasted heritage turkey with chestnut stuffing and poached cranberries.

Selection from our Tarte Cart.