

## THANKSGIVING

Delicata squash & black truffle soup *pb, gf*

Whole cauliflower, pomegranate *pb, gf*

Plant based stuffing, chestnut & porcini *pb, gf*

Rigatoni butternut squash, leek and broccoli *pb, gf*

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Brussels & kale sprouts *pb, gf*

Black truffle mash *pb, gf*

Maple roasted carrots, parsnips, sweet potato *pb, gf*

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Vegan chocolate mousse *pb, gf*

Fresh berries *pb, gf*

\$ 95

Please let us know if you have any allergies or dietary requirements, our dishes are made here but might contain trace ingredients.

Please note 20% gratuity will be added to the check

## WHITE

<b>Sauvignon Blanc</b> margerum, santa barbara 16	60
<b>Gavi di Gavi</b> black label, piedmont 18	95
<b>Meursault</b> philippe bouzereau, france 17 (o,s)	135

## RED

<b>Etna Rosso</b> ciauria, etna, sicily 18 (s)	65
<b>Bordeaux</b> chateau de la croix, france 15	75
<b>Chianti Classico</b> l'erta di radda, tuscany 16 (o,s)	77
<b>Grenache</b> a tribute to grace, santa barbara 17 (s)	80
<b>Brunello di Montalcino</b> pian delle vigne antinori 14	175

## ROSE

<b>Robert Sinskey</b> vin gris carneros, ca (o,s)	85
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## CHAMPAGNE & SPARKLING

<b>Murgo</b> rosé brut, sicily nv	80
<b>Ruinart</b> Blanc de Blancs nv (s)	200
<b>Ruinart</b> Rose nv (s)	250