

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*

Brussels & kale sprouts *pb, gf*

Black truffle mash *pb, gf*

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

Vegan chocolate mousse *pb, gf*

Fresh berries *pb, gf*

\$ 95

WHITE

Falaghina feudi di san grigorio, campania 19	55
Chardonnay aslina, south africa 20 (O,n,S)	65
Vermentino guado al tasso, bolgheri 20	75
Chablis christian moreau, burgundy 19 (O,S)	85
Chardonnay antinori cervaro, umbria 18	150
Meursault philippe bouzereau, france 19 (O,S)	175

RED

Lambrusco (<i>chilled sparkling</i>) pietrarossa (S)	50
Chianti Classico l'erta di radda, tuscany 18 (S)	70
Barbaresco ronchi, piedmont 17 (S)	75
Etna Rosso tornatore pietrarizzo, sicily 16	90
Negroamaro cinque autoctoni, farnese, puglia	130
Gaja promis merlot/cab franc, tuscany 18	145
Barolo giovanni manzone, piedmont (O,b,S) 15	150
Stags Leap artemis cabernet sauvignon, napa 17 (S)	150
Brunello di Montalcino pian delle vigne antinori 16	175
Amarone della Valpolicella trabucchi d'illasi 11 (O,S)	195
Rosso di Montalcino stella di campalto 16 (O,S)	270
Tignanello antinori, tuscany 18	275
Quintessa cabernet sauvignon/merlot 16 (O, b)	425