Happy Thanksgiving from Our Family to Yours!

Appetizers

Sushi Grade Tuna Tartare with Crispy Wontons, Ginger & Soy* $24
Maine Crab Ravioli, Thyme & Tomato Broth $22
Nantucket Bay Scallops, Lemon, Vin Blanc, Chive $tba
Kuri Squash Bisque, Maple Crema, Pepita Pastry Crust $tba
Maine Lobster Bisque, Cognac, Sea Salt “En Croûte” $24
Mistral White Truffle Macaroni with Madeira & Parmesan $90
Seared Foie Gras with Confit of Duck in Brioche, Wisconsin Dried Cherry Gastrique* $27
Foie Gras Parfait, Toasted Brioche, Apple Butter $26
Lambs Lettuce with Soft Goats Cheese & Pecan Melba, Apple Cider Vinaigrette** $19
Market Greens, Pickled Beech Mushrooms, Shaved Radishes, Dijon & Herb Vinaigrette $16
Paola’s Caesar Salad $17

Entrées

Pan Roasted Native Halibut with Paella Style Risotto, Baby Clams, Piquillo Pepper & Shellfish Velouté* $48
Dover Sole Meunière with Lemon & Capers, Sauté of Spinach & Onions, Fingerling Potatoes* $72
Grilled Tenderloin of Beef, Vin Rouge, Olive Oil Roasted Broccolini & Horseradish Whipped Potato* $49
Pan Roasted Prime Sirloin “Au Poivre”, with Cognac, Green Peppercorn & Fall Vegetable Hash* $52
Half “Whole Roasted” Duck & Wild Mushroom Risotto, Dried Wisconsin Cherry Gastrique $42
Roast Rack of Colorado Lamb with Dauphinoise Potato, Haricot Verts, Baby Carrots & Red Wine $65

Thin Crust Pizzas from the Grill

Tomato, Mozzarella & Oregano $26
Beef Tenderloin, Mashed Potato, Caramelized Onion & White Truffle Oil* $29
White Cheese Pizza, Whipped Ricotta, Hot Pepper, Sea Salt & Arugula $27
Black Mission Fig, Serrano Ham, Gorgonzola & Port Wine Reduction $28

THANKSGIVING DINNER
ROASTED ALL NATURAL TURKEY, NATURAL PAN JUS
FINES HERBS STUFFING
VERMONT BUTTER WHIPPED POTATO
ROASTED AUTUMN VEGETABLES
CRANBERRY ORANGE CHUTNEY
$70 PER PERSON

Sides

Wild & Exotic Mushroom Risotto $19
Horseradish Whipped Potato $9
Mistral Fries $12
Truffle Fries $16
Apple Cider Glazed Brussel Sprouts $13
Vermont Butter Whipped Potato $9
Garnet Yam Brûlée $13

Before placing your order, please inform your server if a person in your party has a food allergy.
*Contains or may contain raw or undercooked ingredients. ** Contains Nuts
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illnesses
Selections by the Glass

Sparkling
- NV Angelini Prosecco (Veneto, Italy) 14
- NV Louis Roederer Brut (Reims, France) 23
- NV Veuve Clicquot 'Yellow Label' Brut (Reims, France) 25
- NV Moët & Chandon Rosé Impérial (Epernay, France) 28

White & Rosé
- 2018 Pinot Grigio, ‘Riff’, Progetto Lageder (Tre Venezie, Italy) 11
- 2018 Rosé of Nerello Mascalese, Regaliale ‘Le Rose’ (Sicily, Italy) 11
- 2019 Sauvignon Blanc, ‘Frenzy’ (Marlborough, New Zealand) 13
- 2018 Pinot Blanc, Trimbach (Alsace, France) 14
- 2018 Lugana, ‘San Benedetto’, Zenato (Veneto, Italy) 16
- 2018 Chardonnay, ‘Oak Knoll District’, Trefethen (Napa, California) 17
- 2018 Sancerre, Domaine des Coltabards (Loire Valley, France) 18
- 2019 Rosé of Pinot Noir, Flowers (Sonoma Coast, California) 19
- 2018 Chablis, Domaine Vocoret (Burgundy, France) 21

Red
- 2017 Malbec, ‘Reserva’, Forever Young (Mendoza, Argentina) 12
- 2018 Pinot Noir, St. Michael-Eppan ( Alto Adige, Italy) 13
- 2016 Garnacha, Bodegas Breca (Calatayud, Spain) 14
- 2018 Cabernet Sauvignon, Avalon (Napa, California) 14
- 2017 Côtes-du-Rhône, Les Cassagines de La Nerthe (Rhône Valley, France) 15
- 2017 Merlot, ‘Chelsea’, Goldschmidt (Alexander Valley, California) 15
- 2016 Valpolicella Superiore, Buglioni (Veneto, Italy) 15
- 2018 Pinot Noir, ‘Les Ursulines’, Jean-Claude Boisset (Burgundy, France) 17
- 2017 Malbec, Mendel (Mendoza, Argentina) 17
- 2018 Zinfandel, ‘Juvenile’, Turley (California) 19
- 2014 Tolaini ‘Validissimi’ (Cabernet Sauvignon/Sangiovese/Cabernet Franc) (Tuscany, Italy) 21
- 2017 Cabernet Sauvignon, Justin (Paso Robles, California) 22
- 2016 Haut-Médoc, ‘La Croix de Dompierre’, Château Dompierre (Bordeaux, France) 23
- 2018 En Route ‘Les Pommiers’ by Far Niente (Russian River Valley, California) 24
- 2018 Leviathan (Cabernet Sauvignon/Syrah/Merlot/Cabernet Franc) (California) 25
- 2015 Barolo, Paolo Scavino (Piedmont, Italy) 27

Reserve Selections preserved by Coravin™ System
- 2017 Sauvignon Blanc, Illumination by Quintessa (California) 27
- 2013 Barbaresco, ‘Bric Turot’, Prunotto (Piedmont, Italy) 51
- 2012 Cain Concept (Cabernet Sauvignon/Merlot/Cabernet Franc/Petit Verdot) (Napa, California) 45
- 2012 Cabernet Sauvignon, ‘Oakville—Reserve’, Groth (Napa, California) 62

Hand Crafted Cocktails
- Clouseau 15
- Belvedere, Lillet Blanc, St. Germain, Grapefruit
- Citrus Basil Gimlet 15
- Grey Goose Le Citron, Cointreau, Lemon, Lime & Basil
- Radio Flyer 16
- Laird’s Applejack, Aperol, Amaro Nonino, Lemon, Apple
- Smoky Negroni 17
- Del Maguey ‘Vida’ Mezcal, Campari, Carpano Antica, Orange Bitters
- Mad King 16
- Knob Creek Bourbon, King’s Ginger, Lemon, Amaro Float
- Mistral Sangria 12
- Spanish Red Wine, Peach, Orange & Bourbon Cordials

Non-Alcoholic Offerings
- Cucumber Basil Lemonade
- Cucumber, Lemon, Basil, Lemon-Lime Soda
- Grapefruit Mule
- Grapefruit, Mint, Lemon, Fever Tree Ginger Beer