



## *‘Of the Season’*

### **Foie Gras Parfait**

Hazelnut, cherry, brioche

### **2020 Thomas Pico “Pattes Loup” - 1er Cru Butteaux**

Chablis, France  
9 oz



### **Risotto**

Citrus butter, winter truffle

*+35 for Alba white truffles*



### **Turkey Ballotine**

Chestnut & sage farce, cranberry, spiced yam

### **2021 Paolo Cianferoni “Caparsa”, Chianti Classico**

Tuscany, Italy  
6 oz



### **Baked Brie**

Cranberry black pepper shortbread, baked brie, honey drizzle

### **González Byass “Nutty Solera” Medium Sherry**

Jerez, Spain  
3 oz



### **Mont Blanc**

Cassis jam, chestnut mousse, chestnut vermicelli, feuilletine crisp

85 PER PERSON  
155 WITH WINE PAIRINGS

*Please inform your server of any food allergies  
or dietary restrictions prior to ordering.  
Prices exclude applicable taxes.*

