AMPHORA

Thanksgiving Dinner - Thursday November 26, 2026

First

Hamachi Crudo
Asian Pear, Avocado, Dashi
🍷 Pazo de Barrantes, Albariño, Gran Vino, Rías Baixas 2022
🍷🍷 Pazo de Barrantes, Albariño, La Comtesse, Rías Baixas 2019

Tricolored Beets
Whipped Goat's Milk, Pecan
🍷 Ingrid Groiss, Gruner Veltliner, Reid Sauberg, Weinviertel 2022
🍷🍷 Emmerich Knoll, Gruner Veltliner, Loibner Vinothekfüllung, Wachau 2022

Roasted Carrot Soup
Ginger, Caraway, Sourdough
🍷 Zind-Humbrecht, Gewurztraminer, Turckheim, Alsace 2023
🍷🍷 Zind-Humbrecht, Gewurztraminer, Rangen de Thann, Alsace 2023

Middle

Butternut Squash Agnolotti
Black Truffle, Sage, Comte
🍷 Chateau Montelena, Chardonnay, Napa Valley 2023
🍷🍷 Morlet, Chardonnay, "Ma Douce" Fort Ross Seaview, 2021

Tagliatelle
White Truffle, Parmesan, Black Pepper
🍷 Vincent Latour, Chardonnay, Les Grands Charrons, Meursault 2022
🍷🍷 Robert Ampeau, Les Charmes, 1er Cru, Meursault 2002

Main

Heritage Breed Turkey
Light & Dark Meat, Sweet Potato, Gravy
🍷 Domaine Guillaume Gilles, Syrah, Cornas 2020
🍷🍷 Domaine Jamet, Syrah, Côte-Rôtie, 2005

Atlantic Turbot
Sunchokes, Clam "Chowder", Chive
🍷 Domaine du Pelican, Savagnin Ouille, Arbois 2024
🍷🍷 Anne et Jean-Francois Ganevat, Savagnin, Le Clos, Arbois 2020

Sir Harry's Citrus Wagyu Ribeye
Potato Terrine, Hen of the Woods, Black Garlic Bordelaise
🍷 Pride Mountain Vineyards, Cabernet Sauvignon, 2018
🍷🍷 Colgin, Cabernet Sauvignon, "Caraid" Napa Valley 2011

Dessert

Milk Chocolate
Hazelnut, Praline
🍷 Alvear, Pedro Ximenez "Solera 1927"
🍷🍷 D'Olivieras, Boal, Madeira 2001

Roasted Pear
Pink Peppercorn Meringue, Pear Sorbet, Yuzu-Ginger Sauce
🍷 Elio Perone, Moscato D'Asti 2025
🍷🍷 Royal Tokaji, Furmint, Nyulászó 6 Puttonyos Aszú, Tokaj 2016

For the Table

Traditional Stuffing · Cranberry Sauce · Sweet Potato Casserole · Loaded Mashed Potatoes · Roasted Mushrooms

White Truffles on Any Dish — $45 per gram

4 Course 195 🍷 Amphora Pairing 145 🍷🍷 Reserve Pairing 225