

November Prix-Fixe

62 Per Person
With wine flight add 32

Starter (choose one)

French Onion
or
Soup of the Day

Spinach Salad
*organic baby spinach, crimini mushrooms
bacon, red onion, green apples, almonds
dijon & black pepper vinaigrette*

Butternut Squash Ravioli
*brown butter, parmigiano-reggiano
fried sage*

Forbes Mill Trio (all three)

Filet Mignon
*certified angus beef
cognac peppercorn sauce*

Sake & Clams
*little neck clams, linguica
sake & garlic butter broth*

Turkey Pot Pie
*roasted turkey breast, carrots, peas
leek béchamel, flaky puff pastry*

Wine Flight ~ add 32 ~

2014 Bella Union
“By Far Niente”
Napa Valley, California
Cabernet Sauvignon

Bushido
“Way of the Warrior”
Ginjo Genshu Kyoto, Japan
Sake 酒

2014 En Route
“Les Pommiers”
Russian River Valley, California
Pinot Noir

Dessert

Fall Cupcake
*pumpkin whipped cream frosting
candied pumpkin*

Executive Chef Adam Bortolussi