

FARM

AT CARNEROS

ITALIAN TRUFFLES 4g
white alba | 60

BLACK PEARL CAVIAR .5oz
siberian | 70
kaluga | 80

COCKTAILS

FALL SPRITZ | 15
st. germain, lillet rouge, prosecco, rosemary

SAISONNIERE | 17
absolut elyx, pear liqueur, lemon, sage

CALVADOS SIDECAR | 17
calvados, lemon juice, rosemary

HARVEST MARTINI | 16
pommeau, pomegranate, lemon, rosemary

FALLIN' FOR OLD FASHIONED'S | 18
eagle rare, Averna amaro, demerara syrup,
cinnamon-clove tincture

WINE PAIRING
RESERVE | 60

BY THE GLASS

SPARKLING

Schramsberg, Blanc de Noirs,
North Coast, 2017 | 23

Domaine Carneros, Brut,
Carneros, 2017 | 18

ROSÉ & WHITES

Domaine Dupeuble, Beaujolais
Rosé, France, 2020 | 14

Ashes & Diamonds, Sauvignon Blanc,
Napa, 2018 | 19

Ramey, Chardonnay,
Russian River Valley, 2018 | 20

REDS

Vivier, Pinot Noir, Sonoma Coast, 2017 | 17

Tuck Beckstoffer, 'Melee', Grenache,
Napa, 2014 | 20

Chappellet, Mountain Cuvée,
Napa, 2019 | 20

THANKSGIVING

november 25, 2021

FARM SALAD

garden vegetables | pumpkin seed vinaigrette

*Domaines Schlumberger, Grand Cru,
Riesling, Alsace, 2017*

CHESTNUT BISQUE

whipped honey | puffed grains

Euclid, 'Mia Louise', Chardonnay, Napa, 2017

WILLY BIRD ORGANIC TURKEY

roasted turkey breast | black truffle-turkey leg roulade

BRIOCHE STUFFING

brioche, calabrian chili, mixed herbs

TURKEY JUS AU POIVRE

ROASTED ROOT VEGETABLES

carrot, parsnip, cauliflower, brussels sprouts

POTATO TRUFFLE TERRINE

SPICED CRANBERRY SAUCE

PARKER HOUSE ROLLS

Château de la Chaize, Gamay Noir, Beaujolais, 2017
or
Saracina, 'Old Soul Red', Red Blend, Mendocino, 2018

TRIO OF DESSERTS

SWISS ROLL PUMPKIN CAKE

PECAN PARIS BREST

APPLE TARTE TATIN

puff pastry, cinnamon ice cream

Vivier, 'Saxton', Dessert Wine, 2016

prix fixe menu \$125 per person, tax & gratuity not included

Chef de Cuisine John Carney | Pastry Chef Jerome Maure
consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.