

L'ESPALIER

Thanksgiving

PRIX FIXE: EIGHTY-FIVE DOLLARS

VINTNER'S TASTING: FORTY-TWO DOLLARS

Hors d'oeuvres

House smoked salmon napoleon with caviar

Amuse Bouche

Maine lobster and uni croquette

First Course

2002 WESTPORT RIVERS, "CUVÉE RJR", BRUT, WESTPORT, MASSACHUSETTS

Salad of young greens with Maine apples and Somerset cheddar tart

Gratin of Skip's Island Creek oysters with matsutake mushrooms, radish and chervil salad

Roasted pear and chestnut soup with seared scallops and pumpkin seed brittle

Chocolate coated foie gras terrine with concord grape foam and pickles

Second Course

2005 ALEX GAMBAL, "CUVÉE L'ESPALIER", FIXIN BLANC, BURGUNDY

Hawaiian escolar with meyer lemon and artichoke barigoule;
smoked horseradish and littleneck clams

Main Course

2005 ALAIN VOGÉ, "LES PEYROUSES", CÔTES-DU-RHÔNE

Roasted organic pork loin with parsnip and apple tarte Tatin;
bittersweet chocolate satsuma sauce

Roasted free range Vermont turkey with Madeira truffle gravy;
cornbread, chestnut and sausage stuffing

Standing rib roast of beef with radish and celery root boulangier;
black truffle and oxtail sauce

Side Dishes

Velvet fresh dug potatoes and Comté cheese

Glazed Chantenay carrots with Brussels sprouts and roasted honey parsnips

Cranberry-ginger relish

Cheese Selection (ADD TWELVE DOLLARS)

Grand Dessert

Coffee & Teas

Petit Fours

L'ESPALIER

Vegetarian Thanksgiving

PRIX FIXE: EIGHTY-TWO DOLLARS
VINTNER'S TASTING: FORTY-TWO DOLLARS

Hors d'oeuvres

Goat cheese gougères

Amuse Bouche

Beet salad with candied pecans and micro-herb salad

First Course

2002 WESTPORT RIVERS, "CUVÉE RJR", BRUT, WESTPORT, MASSACHUSETTS

Roasted sugar pumpkin soup with salsify and sunchoke purée

Salad of young greens with chèvre and smoked maple corn bread crouton;
cider vinaigrette and toasted almonds

Second Course

2005 ALEX GAMBAL, "CUVÉE L'ESPALIER", FIXIN BLANC, BURGUNDY

Ben's wild mushrooms and pearl barley risotto;
Meyer lemon and parsnip consommé

Main Course

2005 ALAIN VOGÉ, "LES PEYROUSES", CÔTES-DU-RHÔNE

Butternut squash cassoulet with chestnut and sage stuffing;
cipollini onion gravy

Side Dishes

Velvet fresh dug potatoes and Comté cheese

Glazed Chantenay carrots with Brussels sprouts and roasted honey parsnips

Cranberry-ginger relish

Cheese Selection (ADD TWELVE DOLLARS)

Grand Dessert

Chocolate decadence cake, pine nut-cranberry tart and pumpkin parfait

Coffee & Teas

Petit Fours