

# Le Beaujolais Nouveau est Arrivé!

Thursday, November 17, 2016

\$69/ person includes service

Dominique Cornin Beaujolais Blanc 2015  
Georges Duboeuf Beaujolais Nouveau 2016  
Domaine de Bel-Air Morgon Cru Beaujolais 2014

*Purchase any one of the above bottles to take home tonight for \$25!*



## Butternut Squash Soup

*served with nutmeg crème fraîche*

Or

## Salade Endive

*gold & red autumn endive leaves w/ caramelized walnuts, gorgonzola, pears, and raspberry dijon vinaigrette*



## Roasted Delicata Squash

*stuffed w/ rustic farro risotto, preserved lemons, brussel sprout leaves, and fontina cheese*

Or

## Chestnut Fettuccine

*w/ kale, wild mushrooms, white wine, cream, and parmesan, topped with prosciutto bread crumbs (can be vegetarian)*



## Blanquette de Veau

*Slowly braised veal stew in white cream sauce w/ mushrooms and haricots verts, served with saffron rice*

Or

## Caille à la Aline

*Grilled California quail over soft mascarpone polenta w/ tuscan kale and butternut squash*



## Caramelized Apple Tart Tatin

*w/ rich caramel and vanilla bean gelato*

Or

## Chocolate Chèvre Cheesecake

*w/ chocolate cookie crust, whipped chocolate mousse, and espresso glaze*