

2017  
Le Beaujolais Nouveau est Arrivé!

Thursday November 16- Sunday November 19  
\$49/ person for three courses  
\$69/ person includes three glasses of Beaujolais  
\*Service always included\*

(Working Menu- Subject to Change)

Dominique Cornin Beaujolais Blanc 2015  
Georges Duboeuf Beaujolais Nouveau 2017  
Domaine de Bel-Air Morgon Cru Beaujolais 2014



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*



Caille à la Aline

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

*Or*

Roasted Delicata Squash

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

*Or*

Blanquette de Veau

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



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*