

## **Tonight's Specials**

### **2019 Supremus, Toscana, IT \$89**

*The 2019 Supremus Toscana is a Super Tuscan red wine from Italy, a blend of 75% Sangiovese, 15% Merlot, and 10% Cabernet Sauvignon. It is described as having an intense bouquet of dark and red fruits, such as cherry and blackberry, along with notes of violets, vanilla, leather, and spice. The palate is full-bodied with velvety tannins and a long, lingering finish.*

### **2024 Saint Clair, Sauvignon Blanc, Dillons Point, Marlborough, NZ \$55**

*A pale straw color. Tropical notes of passionfruit, grapefruit and blackcurrant combine with herbaceous characters and a subtle salty note. Rich and weighty with pungent flavors of passionfruit and fresh grapefruit along with green notes of nettle and capsicum. A salty minerality leads to a long lingering finish.*

### **2022 Lassegue, Le Cadrans, Saint Emillion Grand Cru, FR \$69**

*Lassegue Cadrans Red Blend 2022 is a Bordeaux-style blend with aromas of blackberries, plums, and tobacco. Its palate is full-bodied and rich, featuring flavors of dark fruit, leather, and cedar, leading to a complex finish with velvety tannins and a hint of spice.*

## **Appetizers**

### **Butternut Squash Soup**

Duck confit \$14

### **Beet Cured Norwegian Salmon Gravlax**

Honey mustard, capers, onions, baby greens \$19

### **Belgian Endive Salad**

Point Reyes blue cheese, walnuts, apples, baby arugula, and balsamic vinaigrette \$19

### **Mousse de Foie de Canard**

Duck & liver mousse, crostini, cornichons, chutney \$18

### **Wild Mushrooms Provençal**

Cremini, shiitake & royal trumpet \$14

### **Tomato Confit & Burrata Salad**

Basil, baby arugula, balsamic vinaigrette \$19

## **Entrées**

### **Hudson Valley Duo of Duck a l'Orange**

Duck breast & confit, wild rice, brussels sprouts \$44

### **Seared Ahi Tuna au Poivre**

Julienne vegetables, braised butternut squash, EVOO & balsamic vinaigrette \$42

### **Matisse Cassoulet**

Duck confit, lamb, chicken sausage, cannellini beans \$37

### **Pan Seared Dayboat Scallops**

Pearl pasta, English peas, emmissione of Parmigiano-Reggiano \$39

## **Dessert**

**Apple Tarte Tatin \$12**

Caramel Sauce

**Profiteroles \$12**

Chocolate sauce, vanilla gelato

*Additional \$6 split charge for Sharing Entrée*

***Join us for Thanksgiving - November 27<sup>th</sup>, 2025, from 3:00 pm – 8:00 pm***