

S T U D I O



thanksgiving 2010

PHEASANT AND FOIE GRAS PATE

mixed green salad, truffle vinaigrette

Gaston Chiquet Champagne, Tradition, 1er Cru, France NV

LOBSTER BISQUE

spiced pumpkin and lobster spring roll

Talbott Chardonnay, Monterey, California 2007

SALMON WITH CHESTNUTS

red wine poached pears, wild mushrooms, beurre rouge sauce

Domaine Drouhin Pinot Noir, Laurène, Dundee Hills, Oregon 2007

HUNTSINGER FARMS ROASTED TURKEY

brioche-chestnut stuffing, haricots verts, butternut squash compôte, potato mousseline, sage gravy

Philippe Verzier Saint-Joseph, Chante-Perdrix, Rhône Valley, France 2006

INDIVIDUAL PECAN TART

whiskey ice cream with chocolate caramel sauce

Bodegas Dios Baco Pedro Ximénez Sherry, Jerez, Spain

one hundred fifteen dollars

with wine, one hundred sixty-five dollars