

Christmas 2019

Choice of

Arugula Salad

goat cheese, candied pecans, balsamic-pomegranate vinaigrette
Dario Rota Lambrusco NV, Emilia-Romagna, IT

Celery Root & Parsnip Bisque

toasted hazelnuts, crisp spätzle, cinnamon cream
Bernard Fouquet Cuvée de Silex 2017, Vouvray, FR

Crisp Duck Leg Confit

wild rice salad, clementine & roof top honey glaze
Herbert Messmer Pinot Noir 2018, Pfalz, DE

Choice of

Carved Christmas Rib Roast

rosemary popover, braised kale, salsify,
freshly shaved horseradish, au jus
Ravines Cabernet Franc 2016, Finger Lakes, NY

Faroe Island Salmon en Croute

cippolini onions, spinach, garlic cream,
grain mustard, dill pollen
Joseph Cattin Riesling 2017, Alsace, FR

Roasted Chicken Breast

savoy cabbage, wild mushrooms,
bacon lardons, ricotta dumplings
Angelo Negro "Angelin" Nebbiolo 2017, Langhe, IT

Creste di Gallo Pasta

winter squash, beluga lentils, whipped ricotta,
charred pumpkin seeds
Bolet "Camagroc" Xarel-lo 2018, Penedes, SP

Choice of

Warm Gingerbread

caramel sauce, egg nog cream, pine sugar, ginger
Rare Wine Co. Historic Series savannah Verdelho Madeira, PT

Chocolate Pudding

vanilla marshmallows, whipped cream, dark chocolate ganache
Lustau East India Solera NV, Jerez, SP

Cranberry Galette

whole wheat pie crust, almond-orange custard, spearmint
J Lohr 2017 Late Harvest Riesling, Arroyo Seco, CA

Three Course | 65
With Wine Pairings | 92

UNION

04101 altogether local MAINE