

The Library

BY THE GLASS...

CHAMPAGNE AND SPARKLING

Pol Roger, Brut, Champagne MV	\$23
Cremant de Jura Rose, Domaine Rolet, Brut MV	\$14

WHITES...

Basa, Verdejo, Rueda, Spain 2010	\$12
Quivira, Sauv. Blanc, California (Biodynamic) 2010	\$14
Acrobat, Pinot Gris, Oregon 2009	\$10
Kumeu River, Chardonnay, New Zealand 2008	\$13
Qupe, Marsanne, Santa Ynez Valley California 2010	\$14

REDS...

Domaine Clos D'Alari, Cinsault, Syrah, Provence 2009	\$13
Patton Valley Vineyard, Pinot Noir, Oregon 2009	\$18
Domaine de Cassan, Beauges de Venise, Grenache, Syrah, Mourvedre, France 2006	\$17
Ferrari-Carano, Prevail Cabernet Sauvignon & Syrah, CA 2006	\$19
Ch La Caussade, Bordeaux, France 2007	\$18

SWEET...

Jackson-Triggs, Ice wine, Canada 2007	\$26
Château Bel Air, Sainte Croix du Mont 2009 Bordeaux, France	\$18
Baumard, Coteaux du Layon, France 2007	\$12

All prices are inclusive of service charge.

Wheatleigh

Lenox, MA 01240 413-637-0610

Winter Menu

SMALL BITES...

Wild Rice and Mushroom Arancini, Mustard Sauce	\$8
Prosciutto, Tapenade, Baguette	\$9
Smoked Salmon Roll, Citrus Dipping Sauce	\$9
Wild Burgundy Snails, Maitake, Herb Butter	\$10

TO START WITH...

Mesclun Greens Red Wine Vinaigrette	\$12
Butternut Squash Soup Rosemary, Chestnut and Pumpkin Seeds	\$12
Baby Arugula Pear, Goat Cheese and Almond	\$14
Tuna Carpaccio Radish, Fennel and Balsamico	\$18

MAIN COURSES...

Housemade Fresh Pasta Wild Mushrooms, Artichokes and Piquillo	\$27
Loup de Mer Parsnip, Brussels and Wild Mushrooms	\$36
Sturgeon Fingerlings, Squash and Celery Root	\$36
Roast Chicken Sweet Potatoes, Cauliflower and Haricots Vert	\$36
Lamb Leg Lamb Sausage, Delicata and Bean Cassoulet	\$38

Chef Jeffrey Thompson