

Thanksgiving Dinner from 1:00- 6:30 PM

ANTIPASTI

^{GF} BUTTERNUT SQUASH SOUP Sage/Gorgonzola

^{GF} ROASTED BEET SALAD Honey Balsamic Vinaigrette/Crisp Apples/Goat Cheese

BURRATA Saba/Prosciutto/8-Hour Roasted Tomato

^{GF} PAN-ROASTED AUTUMN VEGETABLES Pine Nuts/Golden Raisins/Parmesan/Pangrattato

^{GF} HARVEST SALAD Mixed Greens/Roasted Butternut Squash/Apples/Pepitas/
Gorgonzola/Honey Truffle Vinaigrette

^{GF} ARUGULA SALAD Pears/Pomegranate/Shaved Pecorino/White Balsamic Vinaigrette

SLOWLY SIMMERED MEATBALLS Ricotta/ Tomato/ Basil

MUSSELS Garlic/White Wine/Light Cream

ARANCINI Marinara/Parmesan/Basil

SECONDI

ROASTED FREE-RANGE TURKEY Gravy/Apple Cornbread Stuffing/Brussel Sprouts/
Mashed Potato/Maple-Cranberry Sauce

GRILLED SWORDFISH Butter Sauce/Tomato Provençale/Mashed Potato/Brussel Sprouts

BRAISED SHORT RIBS Pickled Red Onion/Gremolata/Mashed Potatoes/Baby Carrots

STUFFED PORK CHOP Rosemary Demi/Mashed Potato/Brussel Sprouts/Maple-Cranberry Sauce

CHICKEN SCARPA Artichoke/Sweet Sausage/Cherry Peppers/Lemon/Broccoli Rabe

HONEY-GLAZED HAM Apple Cornbread Stuffing/Brussel Sprouts/Mashed Potato/Maple-Cranberry Sauce

LASAGNA Bolognese/Tomato/Bechamel

BUTTERNUT SQUASH RAVIOLI Apples/Sage Butter

DOLCI

PUMPKIN CHEESECAKE Dried Fruit Compote/Graham Cracker Crumbs

^{GF} FLOURLESS CHOCOLATE CAKE Whipped Cream

WARM APPLE CRISP Caramel Drizzle/Whipped Cream

CHOCOLATE-HAZELNUT BUDINO Caramel/Banana/Whipped Cream

\$65.00

A 20% Gratuity will be added to all Parties Six or More

This menu item * consists of or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to temperature to destroy harmful bacteria and or virus. Consuming raw or undercooked meats, fish, shellfish, or fresh eggs may increase your risk of food borne illness, especially if you have certain medical conditions.