

HAPPY THANKSGIVING

Thursday, November 27, 2025 | 11 - 3 pm | \$58



PERFECT PAIRINGS

BRUNELLO di MONTALCINO, RENIERI '19
\$26 glass | \$102 bottle

CHIANTI, "PEPPOLI" ANTINORI '23
\$14 glass | \$54 bottle

AUSTIN HOPE, CAB SAUV '22
\$20 glass | \$85 bottle

CAKEBREAD, CHARDONNAY '21
\$25 glass | \$96 bottle

DUCKHORN, SAUVIGNON BLANC '23
\$16 glass | \$62 bottle

MELVILLE, PINOT NOIR '21
\$18 glass | \$85 bottle

SAVORY BREAD BASKET

MINI CORNBREAD MUFFIN, PUMPKIN WALNUT BREAD, ROSEMARY FOCACCIA BREAD

FIRST COURSE

ROASTED BUTTERNUT SQUASH SOUP

toasted pumpkin seeds, sage, pecorino cheese

LOBSTER RISOTTO

tomato-saffron risotto, escarole, parmigiano reggiano

PUMPKIN & RICOTTA RAVIOLI

black truffle brown butter, shaved black truffles, pecorino cheese

THANKSGIVING SALAD

autumn greens & herbs, roasted butternut, pumpkin seeds, brussel sprouts, pomegranate pearl dressing

MAIN COURSE

ROASTED TURKEY

italian sausage & pine nut dressing, whipped sweet potatoes, brussel sprouts, pan gravy

GRILLED SALMON

pea & saffron risotto, crispy onions, tarragon- mustard sauce

ROASTED BEEF TENDERLOIN

baby yukon gold whipped potatoes, green beans, rosemary demi

PARMESAN CRUSTED SEA BASS PICCATA

grilled jumbo asparagus, evo & lemon caper sauce

DESSERT

PUMPKIN CHEESECAKE

vanilla bean whipped cream, strawberry sauce

WARM APPLE CROSTATA

granny smith apples, almond crostata, pistachio gelato, caramel sauce

TIRAMISU

mascarpone mousse, lady fingers, shaved chocolate, leg horn sauce