

ROSEMARY'S

THANKSGIVING

- FOUR COURSE FAMILY STYLE MENU \$68 —
- SUGGESTED WINE PAIRING \$45 —

ANTIPASTI MISTI

TRUFFLE ARANCINI
arborio rice, fontina, chives

CHARRED BROCCOLINI
bagna cauda, sesame seeds

MISTICANZA
radicchio, arugula, mustard greens, red radish
lemon & mustard vinaigrette, pecorino

Franciacorta Ca'del Bosco NV, Lombardia

PASTA

RAVIOLI
butternut squash, mostarda di frutta
fonduta, pumpkin seeds, sage

Chardonnay, Scarbolo 2017, Friuli

SECONDI

TURKEY INVOLTINI
local heritage, turkey sausage, marsala

Cannonau, Mora e Memo 2019, Sardegna

CONTORNI

BRUSSELS SPROUTS
mostarda honey

CRANBERRY CHUTNEY
orange zest

POLENTA PARMIGIANO
olive oil, rosemary

FOCACCIA 'STUFFING'
sage, rosemary, soffrito, raisins, chestnuts

POSTRE

APPLE CRANBERRY CROSTATA
pastry cream, cinnamon crumble
warm caramel, vanilla gelato

Brachetto d'Acqui Braida 2018, Piemonte

