

Thanksgiving Feast 2025

ANTIPASTI

(choose one)

Insalata Mercato | SB market & Parmigiano salad GF|V
Charcoal Avocado | ponzu, strawberry, pomegranate, citrus, radicchio VG|GF
Zuppa | puree of kabocha squash soup with hazelnuts & pomegranates VG|GF|N
Salatasi | cherry tomato, cucumber, tahini, kale, crispy chickpeas VG|GF
Persimmon | burrata, butternut squash, cauliflower, nasturtium, apple V|GF

Lamb Meatballs | chickpea, pomegranate, tapenade
Beef Carpaccio | shallot, grated horseradish, fried caper, creamy bagna cauda GF
Chicken Liver | crostone, celery, red Fresno, strawberries, hazelnuts
Charcoal Prawns | fregola, shishito peppers, saffron cippolini, citrus
Pesce Crudo | raw ahi tuna, citrus, sesame cracker, mustard seed
SB Stone Crab Cakes | pimenton aioli, radish salad - \$10 supplement -

GRANO

(choose one)

Guinzaglio | 7 hour veal bolognese, Parmigiano
Bucatini | pancetta, chile, crushed tomato, pecorino
Seaweed Mafaldine | mushrooms, broccoli di ciccio, miso butter, garlic, furikake V
Lemon ricotta Cappellacci | SB rock crab & saffron shellfish brodo - \$10 supplement -
Raviolo | ricotta & egg yolk filled pasta, sage brown butter V - \$10 supplement -

CONVIVO

(choose one)

Roasted Turkey | potato puree, cavolo nero & brussels, Manchego biscuit, sage giblet gravy, persimmon & pomegranate marmalade
Spit roasted Chicken | harissa, charmoula, olive, almonds, cauliflower GF|N
Costolette | 1/2 rack of smoked & slow roasted pork baby back ribs, giardiniera GF
Channel Islands White Seabass | cherry tomato confit, tapenade, fennel, dino kale GF
Miso honey roasted Short Ribs | gremolata, potato puree & roasted carrot GF
Roasted NY Strip Steak | mushrooms, red wine sauce, chimichurri & potato gratin GF

DOLCE

(choose one)

Pumpkin Tart | cinnamon gelato V
Panna Cotta | lemon verbena, strawberry, shortbread crumble
Lemon Tart | meringue & huckleberry
Roasted Apple, Quince, Persimmon & Almond crumble | vanilla gelato V
Chocolate Caramel Bar | salted caramel gelato V|GF|N
Affogato | vanilla gelato with candied hazelnuts & espresso V|N

3 course 115 dollars per person

4 course 140 dollars per person

Our focaccia is available on request

VG- VEGAN | V- VEGETARIAN | N- CONTAINS NUTS | GF- GLUTEN FREE

In order to conserve our natural resources, water will be served and refilled upon request

Please inform your server of any food allergies

Consuming raw or undercooked egg, meat or seafood may increase your risk of food borne illness