

THANKSGIVING 2018

A TRADITIONAL FEAST WITH ALL THE TRIMMINGS

APERITIVO

CHAMPAGNE HOLIDAY TOAST

FRIED ARTICHOKE ALLA GIUDEA

APPETIZERS

WILD MUSHROOM WITH TRUFFLE RISOTTO

ORGANIC BUTTERNUT SQUASH SOUP

gorgonzola, watercress, candied walnuts

HARVEST SALAD

*butter lettuce, bartlett pears, cranberries,
pumpkin seeds, cider vinaigrette,*

PUMPKIN GNOCCHI

parmigiano reggiano, crispy sage

MAIN COURSE

FREE-RANGE HERB-ROASTED TURKEY

*caramelized mushroom & sage stuffing, maple sweet potato puree,
roasted brussels sprouts, giblet gravy*

DESSERT

TRADITIONAL PUMPKIN PIE

PECAN PIE

CHOCOLATE MOUSSE

\$70

(excluding tax & gratuity)