



# Thanksgiving Menu

98. PER PERSON

## FIRST COURSE

choice of

### MEATBALLS

house pomodoro, parmigiano  
reggiano, basil

### HEIRLOOM TOMATO & BURRATA

fennel pesto, pickled shallots,  
aged truffle balsamic

### SHRIMP SCAMPI

garlic, white wine,  
chili butter

### Enhancements

#### CAVIAR SERVICE

traditional accoutrements  
85. • 30g

#### SHELLFISH TOWER\*

48. per guest  
oysters, poached shrimp, 1/2 maine lobster, king crab  
genuine cocktail sauce, mustard aioli, salsa verde

## SECOND COURSE

choice of

### BUTTERNUT SQUASH SOUP

candied pumpkin seeds,  
smoked crème fraiche, chive oil

### FIORETTA CHOPPED SALAD

mixed greens, soppressata, olives,  
roasted peppers, tomato, pecorino,  
croutons, red wine vinaigrette

### CAESAR SALAD

baby gem, garlic brioche croutons,  
24 month parmigiano

## THIRD COURSE

choice of

### HAND-CUT FILET MIGNON\*

7oz petite-cut

### MACARONI ALLA VODKA

calabrian chili, parmesan bread crumbs

### 14oz SLOW ROASTED PRIME RIB

served with au jus & horseradish

### SCHUSTER FARMS OVEN-ROASTED TURKEY

home-style Italian sausage stuffing,  
brown butter gravy

### Substitutions

#### LOBSTER DIAVOLO

squid ink pasta, uni butter,  
spicy tomato sauce 20.

#### KANSAS CITY STRIP\* 40.

#### 24oz SLOW ROASTED PRIME RIB\*

served with au jus & horseradish 35.

### Enhancements

#### SURF & TURF\*

maine lobster tail 35.

#### OSCAR STYLE

45.

### Sides

a la carte • 15. ea

#### ROASTED MUSHROOMS

18 year truffle balsamic

#### MASCARPONE WHIPPED POTATOES

garlic bread crumbs, chives

#### CREAMED CORN

parmesan, lime,  
crispy shallots

#### BRUSSELS SPROUTS

sherry vinaigrette,  
crispy parmesan, herb salad

## DESSERT

choice of

### OLIVE OIL CAKE

fior di latte gelato, citrus salad

### LEMON MERINGUE PIE

kalamansi curd, graham cracker

### TIRAMISU

mascarpone, espresso, chocolate

### SORBETTI

raspberry • lemon • blood orange

\*Items can be served raw or undercooked or contain undercooked ingredients. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
An 18% gratuity will be included for parties of 6 or more in your final bill. A 3.5% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.