



Thanksgiving Menu

98. PER PERSON

FIRST COURSE

choice of

MEATBALLS

house pomodoro, parmigiano
reggiano, basil

BEET & BURRATA

fennel pistou, blood orange, arugula,
grape saba

SHRIMP SCAMPI

garlic, white wine,
chili butter

Enhancements

CAVIAR SERVICE

traditional accoutrements
95. • 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**

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
MP.

Family-Style Sides

a la carte • 12. ea

ROASTED MUSHROOMS

18 year truffle balsamic

**MASCARPONE WHIPPED
POTATOES**

garlic bread crumbs, chives

CHARRED BROCCOLI

herb vinaigrette GF VG

GREEN BEANS

roasted garlic, fried shallot

**HOME-STYLE
ITALIAN SAUSAGE STUFFING**

DESSERT

choice of

OLIVE OIL CAKE

fior di latte gelato, citrus salad

LEMON MERINGUE PIE

kalamansi curd, graham cracker

TIRAMISU

mascarpone, espresso,
chocolate

SORBETTI

vanilla • double chocolate chip • pistacho
raspberry • strawberry • coconut

*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.