

# THANKSGIVING 2018

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A TRADITIONAL FEAST WITH ALL THE TRIMMINGS

## APERITIVO

CHAMPAGNE HOLIDAY TOAST

FRIED ARTICHOKE ALLA GIUDEA

## APPETIZERS

SEAFOOD RISOTTO

*scallops, shrimp, clams, mussels*

ORGANIC BUTTERNUT SQUASH SOUP

*hudson valley blue cheese, 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 potatoes,  
roasted brussels sprouts, giblet gravy*

## DESSERT

TRADITIONAL PUMPKIN PIE

CRANBERRY PECAN PIE

DARK CHOCOLATE MOUSSE

**\$70**

*(excluding tax & gratuity)*

*full à la carte menu also available*