

Big Willa Style Thanksgiving Menu

We are happy to share our **Big Willa Style** menu for Thanksgiving. Keep it simple this year and let us handle Thanksgiving so you have more time for what really matters.

Enjoy the Willa's very best hits paired with extras that make it super special: a curated wine package, and custom bouquets by Arms of Persephone to elevate your table setting.

The Big Willa Style Thanksgiving menu serves 4-6 guests for \$450. Add to your feast with our items or double your order for a larger group, the more the merrier!

- The Thanksgiving menu is available for pre-order only.
- To order visit the link [here](#) or email hi@willastampa.com.
- Order by Nov 22nd at 5 pm.
- Pick up on Wednesday, Nov 24th, 9 am to 7 pm.
- Pick up at Willa's - 1700 West Fig Street, Tampa FL, 33606.
- All items will be fully cooked and ready to heat and eat.
- \$450++ (\$75 per person)

Snacks for Apps

- Biscuits - Cheddar Chive
- Potato Chips - house noochy seasoning
- Toasted Almonds - marconas, citrus zest, fresh herbs
- Cured Castelvetrano Olives - citrus, chili, fennel pollen
- Prosciutto Di Parma - aged 16-months, newspaper-thin
- Willa's Cheese - rotating cow's milk cheese
- House Pickles - half-sour cucumbers, onions, fennel
- Shrimp Cocktail - poached in court-bouillon with lemon and cocktail sauce

Proteins

- Turkey Breast - seasoned with salt and pepper and slow-roasted in the rotisserie
- Seared Ora King Salmon with parsley, thyme & rosemary (24 oz)
 - Gravy
 - Cranberry Sauce

Salad

- Tahini Caesar - little gems and kale with a mountain of Grana Padano and rustic croutons

Sides

- Braised Greens - confit garlic, apple cider vinegar
- Coconut Squash - brown butter
- Roasted Mushrooms - thyme, rosemary, garlic butter
- Macaroni Au Gratin - gruyere, cheddar, provolone
- Roasted Fingerling Potatoes - with chicken schmaltz and herbs

Dessert

- Pumpkin Pie - cinnamon, nutmeg, cloves, cardamon, pumpkin, flakey butter crust

Add-ons that make it special

Wine

- Impress your crew with these very special wines selected by our team. Perfect for pairing with this festive meal. (\$100 all 3 bottles)
 - Domaine de la Voute des Crozes, Effervescence 'Brut', Sparkelig Gamay Noir
 - Fries Family Cellars, Duck Pond, Pinot Noir
 - Alain Chavy, Puligny-montrachet, Chardonnay

The Flower Shop

- Outfit your holiday with thanksgiving with a small Autumnal arrangement by Arms of Persephone
 - Anthurium, Football Mums, Snap Dragons, Roses and Copper Beech \$42

A La Carte Menu

Add these delicious extras to round out your meal and have plenty extra for leftovers. Charged per item.

Sides & Salad

- Cheddar Chive Biscuits (\$4 per biscuit)
- Braised Greens - confit garlic, apple cider vinegar (\$8 per pint)
- Coconut Squash - brown butter (\$8 per pint)
- Roasted Mushrooms - thyme, rosemary, garlic butter (\$8 per pint)
- Macaroni Au Gratin - gruyere, cheddar, provolone (\$14 ¼ Pan)
- Roasted Fingerling Potatoes - chicken schmaltz and herbs (\$8 ¼ Pan)
- Seared Broccolini - chili, lemon (\$8)
- Tahini Caesar - little gems and kale with a mountain of grana padano and rustic croutons (\$16 ¼ pan)

Proteins

- Rotisserie Chicken, all natural, free-range, slow-roasted on the spit, salsa verde (\$15 for ½ chicken)
- Seared Ora King Salmon with parsley, thyme & rosemary (\$29 6oz)
- Boneless Turkey Breast - seasoned with salt and pepper and slow roasted in the rotisserie (48oz) (\$9 6oz)

Dessert

- Pumpkin Pie (\$45)
- Double Chocolate Chip Cookies (6 cookies / \$12)

Wine

- Domaine de la Voute des Crozes, Effervescence 'Brut', Sparkling Gamay Noir (\$55)
- Alain Chavy, Puligny-montrachet, Chardonnay (\$45)
- Fries Family Cellars, Duck Pond, Pinot Noir (\$35)