



**Happy Thanksgiving 2018**

**\$145.00 per person**

**12-8:00 PM**

**For the Table**

House made Sourdough, Olives, Butter  
Pickled Vegetables, Dukkha, Burrata, Whipped Lardo

**First Course-Choose One**

Mushroom Soup  
Autumn Mistacanza, Harvest Fruits, Candied Walnuts  
Beef Carpaccio, Crispy Artichokes, Arugula, Parmigiano-Reggiano

**(OPTIONAL PASTA COURSE \$25)**

Butternut Squash Tortelli, Cranberry-Sage Brown Butter  
Ricotta Gnocchi, Tomato Passatina, Pecorino Romano  
Capricci ala Norcia-Fennel Sausage, Black Truffle, Tuscan Kale

**Entrees-Choose One**

Heritage Turkey & Pan Gravy  
Herb Rubbed Pork Rack, Roasted Garlic Pan Drippings  
New York Strip Steak, Bordelaise Sauce  
Grilled Red Snapper, Chimichurri

**Sides-For the Table**

Apple-Cranberry Mostarda  
Mashed Potatoes  
Roasted Delicata Squash, Cipollini, Spiced Pepitas  
Utica Greens-Braised Greens, Prosciutto, Cherry Peppers  
Cornbread and Turkey Giblet Stuffing

**Desserts-Choose One**

Chocolate Pecan Pie  
*Maple Bourbon Jam, Coconut Ice Cream*

Banana Bread Pudding  
*Caramelized White Chocolate Ice Cream*

Pumpkin Pie  
*Whipped Cheesecake, Tonka Ice Cream*