

**HAPPY THANKSGIVING**  
Thursday, November 23, 2023 | 11 - 3 pm | \$55



**PERFECT PAIRINGS**

BRUNELLO DI MONTALCINO,  
CASTELGIOCONDO FRESCOBALDI  
\$26 glass | \$130 bottle

AUSTIN HOPE, CABERNET SAUVIGNON '21  
\$20 glass | \$85 bottle

CAKEBREAD CELLARS, CHARDONNAY '21  
\$22 glass | \$90 bottle

MELVILLE, PINOT NOIR  
\$18 glass | \$76 bottle

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**SAVORY BREAD BASKET**

MINI CORNBREAD MUFFIN, PUMPKIN WALNUT BREAD, ROSEMARY FOCACCIA BREAD

**FIRST COURSE**

**PUMPKIN & RICOTTA RAVIOLI**

black truffle parmesan sauce, shaved black truffles, pecorino crostini

**FALL HARVEST GREEN SALAD**

artisan & radicchio lettuce, fennel, cherry tomatoes, pomegranate dressing

**LOBSTER RISOTTO**

spinach & saffron risotto, tarragon, parmigiano reggiano

**ROASTED BUTTERNUT SQUASH SOUP**

toasted pumpkin seeds, scamorza cheese

**MAIN COURSE**

**ROASTED TURKEY**

italian sausage & pine nut dressing, whipped yukon gold potatoes, green beans, pan gravy

**GRILLED SALMON**

pea & saffron risotto, crispy onions, tarragon- mustard sauce

**ROASTED BEEF TENDERLOIN**

brussels sprouts, rosemary roasted baby yukon gold potatoes, rosemary demi

**ROASTED BRANZINO**

green beans, red onion, siciliano sauce

**DESSERT**

**PUMPKIN CHEESECAKE**

vanilla bean whipped cream, caramel sauce

**WARM APPLE CROSTATA**

granny smith apples, almond crostata, pistachio gelato, caramel sauce

**CHOCOLATE MOUSSE CAKE**

layers of rich chocolate cake, fluffy chocolate mousse, raspberry sauce

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