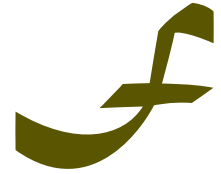


# thanksgiving dinner



39.95 per person for 3 courses

## appetizers

**pumpkin bisque** with house made cinnamon marshmallow, cranberry coulis and pumpkin seed brittle

**black mission “fig poppers”** stuffed with gorgonzola dolce, “crisp” prosciutto di parma and 12 year aged balsamic

**crisp matchsticks of zucchini** toasted almonds, shaved pecorino, extra virgin olive oil and cracked black pepper

**crisp pear and gorgonzola dolce salad** with spiced pecans, endive and sherry mustard vinaigrette

**red, white and greens** italian greens tossed with house aged balsamic vinaigrette, chevre and fried potato chips

## entrée

**federal turkey dinner with all the “trimmings”** butter roasted turkey breast with fresh green bean casserole, mashed potatoes, butternut squash, sausage stuffing, fresh cranberries and gravy

**butternut squash ravioli** with madeira brown butter, toasted pignolis, parmesan and sage oil

**seared atlantic salmon** atop braised short rib “sloppy joe,” real corn polenta and pickled jalapeno king crab slaw

**seared sea scallop “hash”** atop crisp duck confit, sugar pumpkins, caramelized onions and “melting” truffles

**oven-roasted filet mignon** atop elephant garlic whipped potatoes, red hot rapini, black olive ragu and pecorino salad (supplemental 5.95)

## dessert

**“old fashioned” apple pie** atop vanilla ice cream, cinnamon sugar and hot caramel

**cognac-spiked pumpkin pie** with hot cocoa, mascarpone cream and double vanilla gelato

**“medium-rare” chocolate truffle cake** with “burnt sugar” sauce, toasted pecans and “frozen vanilla cream”

**toasted pecan caramel tart** with chocolate gelato, melting cream and chocolate crumble

**“turkey to go”** because the best thing about thanksgiving is the leftovers.

**the “gobbler”** roasted turkey sandwich with cranberry relish, stuffing and sage 8.95

**the “platter”** leftover turkey dinner to go 16.95

tax and gratuity not included • menu subject to change without notice