Thanksgiving Day Dinner
Thursday, November 22, 2018

Potato & Zucchini Chips with Gorgonzola Cheese

For the Table
Grilled Pizza with Roasted Butternut Squash
  caramelized onions and herbed ricotta
  or
Grilled Pizza Margherita
  tomato, basil, Bel Paese and Pecorino Romano cheese

Appetizers
Choice of One

Sweet Potato White Bean Soup

Baked Eggplant & Zucchini Pie
  ricotta, mozzarella, parmesan and tomato sauce

Autumn Salad
  Bibb lettuce, sliced Gala apples, toasted walnuts, crumbled gorgonzola cheese, apple cider vinaigrette

Fresco Crab Cake
  warm crispy jumbo lump crab meat, fresh herbs and lemon zest, charred corn salad, herb aioli ~ $5.00 extra

Agnolotti with Roasted Pumpkin & Amaretto Cookies
  imported buffalo milk ricotta, parmesan, brown butter, sage, pumpkin seed oil

Penne with Fresh Tomato & Basil

Final Menu — Thursday, November 22, 2018
**Entrees**  
**Choice of One**

- **Roast Turkey**  
sausage, rice and mozzarella stuffing, brown sugar mashed sweet potatoes, string beans with mushrooms, carrots, and cranberry apple sauce

- **Scottish Salmon**  
braised artichoke hearts, asparagus, baby spinach and peas, celery root puree

- **Pan Roasted Mediterranean Branzino**  
braised Tuscan kale and endive with Sardinian couscous, olive caper and cherry tomato caponata, basil infused olive oil

- **Linguine Fini with Shrimp “Fra Diavolo Style”**  
‘thin linguine’ slowly simmered shrimp and spicy tomato ragu with fresh basil

- **Penne with Chicken & Veal Bolognese**  
slow cooked, hearty veal and chicken ragu with white wine, tomato and Parmigiano Reggiano cheese

- **Paccheri alle Melanzane**  
‘jumbo rigatoni’ heirloom tomato ragu, crispy eggplant, Parmigiano Reggiano, whole milk Burrata

- **Grilled Marinated Lamb Chops**  
crispy potato cake, roasted Roma tomato with herbed bread crumbs, haricot verts, red wine rosemary reduction ~ $20 extra

- **Braised Short Ribs of Beef**  
olive oil whipped mashed potatoes, wild mushrooms, autumn vegetables and Barolo wine sauce

- **Sirloin alla Toscana**  
sliced 14 oz prime sirloin, arugula salad with cherry tomatoes, shaved Parmigiano Reggiano, lemon, olive oil ~ $20 extra

**Desserts**  
**Choice of One**

- **Pumpkin Cheesecake**  
light ricotta torte with whipped mascarpone cream and maple caramel sauce

- **Cookies & Cream**  
bittersweet chocolate shortbread cookies and Tahitian vanilla bean whipped cream

- **Warm Apple Caramel Crisp**  
streusel topping with cinnamon, brown sugar, vanilla gelato and caramel sauce

- **Brownie Fudge Sundae**  
Stracciatella vanilla ice cream, gooey fudge sauce, fresh whipped cream

- **Banana Pudding**  
caramel sauce, banana cream, sliced bananas, vanilla wafers, fresh whipped cream and chocolate chips

- **Sorbet with Fresh Fruit & Cookies**  
$90 per person  
all beverages, liquor, tax and gratuity not included

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**Children's Menu**  
for children under 12 years of age

- **Roast Turkey**  
- **Penne with Fresh Tomato & Basil**  
- **Ice Cream Sundae**  
  $50 per Child  
  all beverages, tax and gratuity not included