

# HAPPY THANKSGIVING!

Prix Fixe \$68 per person

bread basket:  
focaccia, cornbread, local maple syrup butter

## FIRST COURSE

butternut squash soup, toasted pumpkin seeds, crème fraiche  
pasta e fagioli, borlotti beans  
jumbo shrimp cocktail  
mixed green salad, baked goat cheese, sherry shallot vinaigrette

## SECOND COURSE

risotto, lobster, wild shrimp, herbs  
grass fed 14 oz prime rib, parmesan mashed potato, collard greens  
slowly baked salmon, potato puree, shaved brussels sprouts,  
black truffle vinaigrette  
roasted turkey, potato puree, cipolline, roasted brussels sprouts, sausage-sage  
stuffing, cranberry orange sauce  
*vegetarian stuffing substitution available upon request*

## DESSERTS

pumpkin pie, whipped cream  
apple pie, vanilla gelato  
pecan pie, caramel bourbon cream

## APPETIZERS

chunks of parmesan cheese, warm marinated olives 9  
butternut squash soup, toasted pumpkin seeds 14  
pasta e fagioli, borlotti beans 14  
grass fed meatballs, tomato sauce, polenta 13  
crispy squid, herb-cornichon aioli or spicy arrabbiata sauce 16  
jumbo shrimp cocktail 18

## SALAD

mixed green salad, baked goat cheese, sherry shallot vinaigrette 15  
organic lacinato kale, currants, toasted pine nuts, Tuscan pecorino 15  
caesar BLT, romaine, bacon, olives, tomato, parmesan, croutons 15

## PIZZA

*gluten free available +3*

margherita: tomato, mozzarella, basil, oregano 17  
caprina: goat cheese, fig-rosemary spread, pear, arugula, truffle oil 18  
panuozzo: spicy sausage, tomato, mozzarella 18  
parma: prosciutto, tomato, mozzarella, arugula 18

## PASTA

*gluten free available +3*

penne puttanesca, olives, capers, tomato, basil 20  
rigatoni, sausage, peas, tomato, touch of cream 23  
linguine, shrimp, spicy tomato sauce, garlic, olive oil 25  
risotto, lobster, wild shrimp, herbs 36

## MAIN COURSE

slow roasted salmon, potato puree, Brussels sprouts, truffle vinaigrette 34  
grass fed 14 oz prime rib, parmesan mashed potatoes, collard greens 44  
roasted turkey, potato puree, cipolini onions, roasted Brussels sprouts, sausage-sage stuffing, cranberry-orange sauce 38  
*vegetarian stuffing substitution available upon request*  
quinoa bowl, seasonal vegetables, tahini dressing 23  
add chicken 7 salmon 11 wild gulf shrimp 9

## SIDE DISHES 8

roasted autumn vegetables  
herb fries, herb-cornichon aioli