

# HAPPY THANKSGIVING!

Prix Fixe \$70 per person

bread basket:

focaccia, peasant, cornbread, biscuits, local maple syrup butter

## FIRST COURSE

butternut squash soup, toasted pumpkin seeds, crème fraiche

endive, pear, apple, crumbled blue cheese, toasted walnuts

pan seared scallops, cauliflower crema, crispy capers, orange vinaigrette

## SECOND COURSE

risotto, lobster, wild shrimp, herbs

grass fed 14 oz prime rib, parmesan potato puree, broccoli

pan seared halibut, white beans, kale, Sicilian salmoriglio oil

roasted turkey, potato puree, cipolini onions, roasted Brussels sprouts,  
sausage-sage stuffing, cranberry orange sauce

## DESSERT

pumpkin pie, whipped cream

apple pie, vanilla gelato

pecan pie, caramel bourbon cream

*\$70 price does not include beverage, tax or gratuity*

## APPETIZERS

- chunks of parmesan cheese, warm marinated olives 10
- butternut squash soup, toasted pumpkin seeds 15
- grass fed meatballs, tomato sauce, polenta 17
- crispy squid, herb-cornichon aioli or spicy arrabbiata sauce 18
- pan seared scallops, cauliflower crema, crispy capers, orange vinaigrette 21

## SALADS

- baby greens, sherry vinaigrette 14
- organic lacinato kale, currants, toasted pine nuts, Tuscan pecorino 16
- caesar BLT, romaine, bacon, olives, tomato, parmesan, croutons 16
- endive, pear, apple, crumbled blue cheese, toasted walnuts 17

## PIZZA

- margherita: tomato, mozzarella, basil, oregano 18
- caprina: fig-rosemary spread, goat cheese, mozzarella, pear, arugula, truffle oil 19
- panuozzo: sausage, tomato, mozzarella, chilli flake 19
- parma: prosciutto, tomato, mozzarella, arugula 19

## PASTA

- gluten free +3
- penne puttanesca, olives, capers, tomato, basil 23
- rigatoni, sausage, peas, tomato, touch of cream 25
- linguine, wild gulf shrimp, jalapeno, garlic, tomato sauce 27

## MAIN COURSE

- slow roasted salmon, potato puree, Brussels sprouts, truffle vinaigrette 32
- quinoa bowl, seasonal vegetables, tahini 21
- add chicken 7      salmon 11      wild gulf shrimp 9
- pan seared halibut, white beans, kale, salmoriglio oil 42
- pan seared scallops, cauliflower crema, crispy capers, orange vinaigrette 41
- grass fed 14 oz prime rib, parmesan potato puree, broccoli 46
- roasted turkey, potato puree, cippolini onions, roasted Brussels sprouts, sausage-sage stuffing, cranberry-orange sauce 41

## SIDES 9

- roasted autumn vegetables
- fries, herb-cornichon aioli
- white beans, olive oil, rosemary

*split plate charge +1.50*