

# THANKSGIVING 2017

\$72 prix fixe



\$36 wine pairings

HOMEMADE FOCACCIA, abruzzo chili, EVOO

## **appetizer**

CRISPY PARMESAN SFORMATO, prosciutto san daniele, baby greens, truffle vinaigrette

BUTTERNUT SQUASH SOUP, fontina agnolotti, sage

BABY KALE & TREVISANO, toasted walnuts, cranberries, bartlett pear, shallot vinaigrette

SPAGHETTI, cacio e pepe, poached egg yolk, white truffle from Alba  
*(\$22 supplement)*

*Inama "Foscarina" Soave 2014*

## **entree**

WOOD-FIRE ROASTED HERITAGE TURKEY, cranberry-orange mostarda,  
oreganata gravy pork sausage & chestnut stuffing

ROASTED DRY-AGED PRIME RIB, creamed escarole, hen of the woods, barolo sauce

BRANZINO, cremini mushrooms, swiss chard, meyer lemon broth

PUMPKIN RAVIOLI, sage brown butter, pignoli nuts

*Erbaluna Barolo 2011*

## **sides - served family style**

mashed potatoes, olive oil  
spaghetti squash, gorgonzola, pine nuts

parmesan charred broccoli  
pancetta roasted brussels sprouts

## **dessert**

PUMPKIN PIE, hazelnut crunch, amaretto whipped cream

OLIVE OIL & APPLE SOTTOSOPRA, green apple sorbetto, honey comb

PECAN PIE, bourbon-date gelato

TIRAMISU, la colombe nizza espresso biscuit

*Braida Brachetto d'Acqui 2016*