



thanksgiving 2011

serving 12:00-3:30 pm
38.95 per person for 3 courses
tax & gratuity not included
menu subject to change without notice

appetizers

pumpkin bisque

with house made cinnamon marshmallow, cranberry coulis & pumpkin seed brittle

“fig poppers”

black mission figs stuffed with gorgonzola dolce, “crisp” prosciutto di parma & 12 year aged balsamic

crisp matchsticks of zucchini

toasted almonds, shaved pecorino, extra virgin olive oil & cracked black pepper

crisp pear & gorgonzola dolce salad

with spiced pecans, endive & sherry mustard vinaigrette

red, white & greens

italian greens tossed with house aged balsamic vinaigrette, chevre & 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 & gravy

butternut squash ravioli

with madeira brown butter, toasted pignolis, parmesan & sage oil

seared atlantic salmon

atop forest mushroom sugo, “mashed” carrots, basil & creamy polenta

seared sea scallop “hash”

atop crisp duck confit, sugar pumpkins, caramelized onions & “melting” truffles

oven-roasted filet mignon

atop elephant garlic whipped potatoes, red hot rapini, black olive ragu & pecorino salad



dessert

"old fashioned" apple pie

atop vanilla bean risotto pudding with vanilla ice cream, cinnamon sugar & hot caramel

cognac-spiked pumpkin pie

with hot cocoa, mascarpone cream & double vanilla gelato

"medium-rare" chocolate truffle cake

with "burnt sugar" sauce, toasted pecans & "frozen vanilla cream"

toasted pecan caramel tart

with chocolate gelato, melting cream & chocolate crumble

"turkey to go"

because the best thing about thanksgiving is the leftovers.

the "gobbler"

roasted turkey sandwich with cranberry relish, stuffing & sage 7.95

the "platter"

leftover turkey dinner to go 15.95

children's turkey dinner

(12 and under) includes dessert \$19.95