

THANKSGIVING MENU 2018

STARTERS

INSALATA DELLA CASA (GF) BIBB LETTUCE, SHERRY VINAIGRETTE, PICKLED BEETS, PARMIGIANO, OLIVES	9
EGGS SARDINIA (GF) BOILED EGGS, MARIE ROSE SAUCE, SICILIAN CAPERS, FINELY DICED RED ONIONS, ITALIAN ANCHOVIES	12
POLPETTE- ITALIAN MEATBALLS CALABRIAN CHILI FLAKES, GARLIC, MIREPOIX (DICED CARROTS, ONIONS, CELERY), WILD CALABRIAN OREGANO, FENNEL SEEDS, SAN MARZANO TOMATO SAUCE, PARMIGIANO, RICOTTA SALATA	12
BUTTERNUT SQUASH GNOCCHI ROSEMARY AND ARUGULA PESTO SAUCE	12
EXOTIC MUSHROOM SAUTÉ (GF) CALIFORNIA WINE COUNTRY ORGANIC EXOTIC MUSHROOMS(ALBA BROWN, ALBA WHITE, TRUMPET ROYAL AND MAITAKE MUSHROOMS), EXTRA VIRGIN OLIVE OIL. HERBED BUTTER. GARLIC, SHALLOTS	18

MAINS

ROASTED ORGANIC TURKEY CORNBREAD DRESSING, MASHED POTATOES, SAGE AND GIBLET GRAVY, CRANBERRY SAUCE, BUTTER CRESCENT ROLL	38
GRASS FED FINGER LAKES ROAST PRIME RIB POTATO DAUPHINOISE, CREAMED SPINACH, HORSERADISH SOUR CREAM SAUCE, CRESCENT ROLL	42

DESSERT

PUMPKIN PIE WITH CHANTILLY CREAM	10
MAPLE PECAN PIE	10
TORTA AL CIOCCOLATO DUTCH CHOCOLATE CAKE, CHOCOLATE FROSTING, TOASTED ITALIAN HAZELNUTS	10
MINCEMEAT PIE	10