



Thanksgiving at



A P P E T I Z E R

LITTLE GEM CAESAR

pancetta, pecorino, chive, black garlic, crumbs

STICKY PORK RIBS

calabrian chili hot honey, rosemary, pine nut

LOCAL FRIED SQUASH BLOSSOM

ricotta, tomato, shaved pecorino

CAULIFLOWER SFORMATO

caviar, smoked clam nage

PAN ROASTED FOIE GRAS

roasted grape, pistacchio, fennel

M A I N C O U R S E

ROASTED THANKSGIVING TURKEY BREAST

sweet potato puree, garlic broccolini, cranberry sauce, neutral jus

MEZZE MANICHE

walnut sauce, cambazola, rosemary, black ruffle honey

DRY AGED BEEF RIBEYE

roasted seasonal vegetable, bone marrow butter

PORK TENDERLOIN

porchetta spice, roasted baby carrot, broccolini, Saba

PAN ROASTED HALIBUT

baby corn, marble potato, charred cherry tomato, white wine
mussel fricassee

BUTTERNUT SQUASH RISOTTO

taleggio, red wine poached pears

D E S S E R T

PUMPKIN PIE

Vanilla Gelato, Caramel Sauce, Candied Pecans

PRALINE MOUSSE CHOCOLATE CAKE

Devil's Food Cake, Praline Mousse, Nutella Ganache, Hazelnut Crunch

\$90 per person

exclusive of tax & gratuity

