Thanksgiving Menu

Starter

MEATBALLS braised & topped with fried spinach 15

CALAMARI FRITTI squash, zucchini, marinara 17

BAKED CREPES pumpkin, four cheese, bechamel, roasted tomato coulis 16

EGGPLANT roasted, w/ Stracciatella & crispy prosciutto 18

MUSSELS w/ red curry, coconut milk, Andouille sausage, cilantro 18

SPICY TUNA TAGLIATA Gigante beans, roasted Bermuda onion, parsley crema 25

SOUP & SALAD

NE CLAM CHOWDER, HOUSE MADE CRACKERS 13

CAESAR SALAD 10

ARUGULA 12

WINTER SALAD 12

PASTA (Homemade)

GNOCCHI w/ braised veal short ribs 34

RAVIOLI ALLA MANTOVANA house-made ravioli, pumpkin & amaretti cookie stuffing, sage & brown butter sauce, Parmesan 32

LOBSTER LINGUINI roasted garlic, zucchini, cherry tomato, saffron & white wine broth 39

RISOTTO Malbec & Parmesan risotto, wild board sausage, shaved dark chocolate 38

Entree

FAROE ISLAND SALMON pan-seared, butternut squash fregola, clams, roasted garlic broth 39

STUFFED SHRIMP stuffed w/ crabmeat, baked in a Meyer-lemon beurre blanc, over bamboo rice and winter vegetables 41

FRENCH CUT CHICKEN pan-roasted chicken breast w/ Andouille sausage & cider demi, mashed parsnip, Brussel sprouts 37

DUCK PORCHETTA sausage & duck stuffed porchetta w/ a cranberry and fig demi, fingerling potatoes, suateed spinach 41

PRIME RIB garlic mashed potatoes, green beans 65

THANKSGIVING FEAST 58

Choice of Salad

Herb roasted turkey & gravy, stuffing(GF), mashed potatoes, Brussel sprouts, green beans, cranberry sauce

House Made Dessert