



THANKSGIVING 3~COURSE DINNER  
\$65 PER PERSON, PLUS TAX  
THURSDAY, NOVEMBER 24 • 5PM - 9PM

~CHOICE OF APPETIZER~

**BUTTERNUT SQUASH RISOTTO**

brown butter • sage • pecorino • amaretti crunch

**SICILIAN STYLE ORANGE & FENNEL SALAD**

kalamata olives • red onion • arugula • extra virgin olive oil

**ZUPPA TOSCANA**

kale • sausage • potato

~CHOICE OF ENTRÉE~

**TURKEY SCALLOPINI**

green beans • sundried tomato Italian sausage stuffing • cranberry relish

**BRAISED LAMB SHANK**

brussels sprouts • roasted garlic potato gratin • balsamico • gremolata

**SEARED GROUPE**

cannellini bean & pancetta ragout • caramelized orange beurre blanc

~DESSERT~

**PUMPKIN CHEESECAKE TART**

graham cracker tart • cinnamon chantilly • caramel sauce

• Substitute Gluten Free Pasta \$3 •

Please let us know if you have any dietary restrictions and we will do our best to accommodate.

GF = Gluten Free; V = Vegetarian; VE = Vegan

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions

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