



THANKSGIVING
3~COURSE DINNER
\$65 PER PERSON, PLUS TAX
THURSDAY, NOVEMBER 23 • 4PM - 8PM

CHOICE OF APPETIZER

BUTTERNUT SQUASH SOUP

parmesan foam

BEET SALAD

hazelnut butter • prosciutto • goat cheese • melon

CHOICE OF ENTRÉE

ROASTED TURKEY

gravy • golden raisin • sweet potato mash

SHORT RIB AGNOLOTTI

beef jus • rosemary • pecorino

DESSERT

HONEY & PINENUT TART

vanilla gelato

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

*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