

Thanksgiving

27 Novembre 2014

Antipasti e Zuppe

ZUPPA DI ZUCCA Butternut squash and russet potato soup with sage and onions; topped with Grana Padano cheese crouton (Vegetarian) 5.99/7.59 🍷 Moscato d'Asti

INSALATA INVERNALE Frisee, radicchio and endive salad with toasted walnuts, red grapes and Gorgonzola cheese; Champagne vinaigrette (Vegetarian) 12.59 🍷 Pinot Gris

Primi

CAPPELLACCI DI ZUCCA Fresh ravioli filled with butternut squash and walnuts; tomato sauce, brown butter, Grana Padano and crispy sage (Vegetarian) 20.59 🍷 Chardonnay

RISOTTO MAMMA CARLA Carnaroli rice with tiger shrimp, porcini mushrooms, shallots, Trebbiano wine and saffron 21.99 🍷 Pinot Gris

Secondi

TACCHINO ARROSTO TRADIZIONALE Roasted turkey breast with traditional bread stuffing, cranberry sauce and turkey gravy; served with mashed potatoes, baked yams and haricots verts 25.99/14.99 (children) 🍷 Pinot Noir

PROSCIUTTO COTTO ALL'ANANAS Baked hickory-smoked ham with grilled fresh pineapple and honey mustard sauce; served with mashed potatoes, baked yams and haricots verts 23.99/13.99 (children) 🍷 Dolcetto

GRIGLIATA DI PESCE CON POLENTA Mixed grill of salmon, filet of sole, prawn, scallop and calamari, topped with lemon olive oil; served with grilled polenta and sautéed seasonal vegetables 30.99 🍷 Chardonnay

Dolci

TORTA DI ZUCCA CON GELATO Housemade pumpkin pie with vanilla ice cream and caramel sauce; garnished with whipped cream, sliced strawberry and mint 9.99 🍷 Ben Ryé

Menù a Prezzo Fisso

\$45 adults • \$18 children under 12

(Requires entire table participation)

Antipasti

ZUPPA DI ZUCCA

Butternut squash and russet potato soup with sage and onions; topped with Grana Padano cheese crouton (Vegetarian)

Insalata

INSALATA INVERNALE

Frisee, radicchio and endive salad with toasted walnuts, red grapes and Gorgonzola cheese; Champagne vinaigrette (Vegetarian)

Secondi

(Family Style)

TACCHINO ARROSTO TRADIZIONALE

Roasted turkey breast with traditional bread stuffing, cranberry sauce and turkey gravy; served with mashed potatoes, baked yams and haricots verts

Dolci

TORTA DI ZUCCA CON GELATO

Traditional pumpkin pie with vanilla ice cream and caramel sauce; garnished with whipped cream, sliced strawberry and mint

IFCAN14

Vini



MOSCATO D'ASTI, COPPO, PIEMONTE, 2013 Aromatic and lightly effervescent, this sparkling wine is brimming with aromas and flavors of jasmine, honeysuckle, ripe melon and mango. \$5 half glass \$8.99 glass \$31 bottle

PINOT GRIS, A TO Z, OREGON, 2013 A vibrant and fresh white with aromas and flavors of guava, white peach and grapefruit. It is medium-bodied and has a clean, crisp and mineral finish. \$5 half glass \$8.99 glass \$35 bottle

CHARDONNAY, FERRARI-CARANO, SONOMA, 2012 This full-bodied and versatile Chardonnay has great balance with refreshing acidity and a long clean, crisp finish with flavors of Meyer lemon, honeysuckle, vanilla and pineapple. \$5 half glass \$8.99 glass \$47 bottle

DOLCETTO DOGLIANI, PECCHENINO "SAN LUIGI," 2013 This rich, full-flavored red is complex with layered aromas and flavors of raspberry, violet and spice. It is medium-bodied with great acidity and a long, clean finish. \$6 half glass \$11 glass \$43 bottle

PINOT NOIR, LYRIC BY ETUDE, SANTA BARBARA, 2012 This bright, complex Pinot Noir is full of intense aromas and flavors of black cherry, blackberry and plum layered with cedar and spice. \$7 half glass \$11.99 glass \$47 bottle

PASSITO DI PANTELLERIA, DONNAFUGATA BEN RYÉ, SICILY, 2011 Ben Ryé is a complex and unique dessert wine produced from 100% Zibibbo grapes grown on the island of Pantelleria in Sicily. It has intense aromas and flavors of apricot and peach followed by dried figs and honey, aromatic herbs and mineral notes with a long-lasting, balanced finish. \$14.99 glass