



A CELEBRATION OF THANKSGIVING

95 PER PERSON

45 PER CHILD

APPETIZERS

Harvest of Fall Colors ☺ *Leaves, Baby Kale, Honeycrisp Apple, Crispy Sweet Potatoes, Sardinian Bread* ✓

Shigoku Oysters, Tuzu Granita ☺ *Calvisius Caviar*

Yellowfin Tuna Crudo, Tonnato Sauce Ascolana Olives, Meyer Lemon

Burrata Of Buffalo Mozzarella, Matsutake ☺ *White Figs* ✓

Celery Root Cappuccino, Foie Gras Panna Cotta, Chestnuts

Hand Cut Tajarin, Foraged Wild Mushrooms ☺ *Black Truffle* ✓

ENTREES

Acquerello Risotto, Butternut Squash, Brown Butter, Sage ✓

Fiola Lobster Ravioli, Ginger ☺ *Chives*

Canary Island Branzino, Prosecco Zabaglione ☺ *Langoustine*

Amish Heritage Roast Turkey, Sweet Potato, Lady Apple ☺ *Barberry Jus*

Rosemary Roasted Shenandoah Rack of Lamb, Artichoke Scafata ☺ *Burgundy Black Truffle*

Black Angus Beef Tenderloin, Cipolline Agrodolce ☺ *Piemontese Barolo-Brasato Sauce*

SIDES

Cornbread ☺ *Fennel Sausage Stuffing*

Roasted Brussel Sprouts, Pancetta ☺ *Balsamic*

Yukon Gold Potato Puree ☺ *Scallion* ✓

Frenched Green Bean Casserole, Porcini Crema, Crispy Shallots ✓

Sweet Potato ☺ *Sage Gratin* ✓

DESSERTS

Piemontese Gianduia, Alba Hazelnuts, Torrone Gelato

Fiola Tiramisu, 5 Year Aged Madeira Zabaglione, Espresso Cake

Maple ☺ *Caramel Torta, Cinnamon Gelato*

MENU & PRICING SUBJECT TO CHANGE

✓ *Vegetarian*

Gluten-Free Pasta Available

Please alert your server if you have any dietary restrictions due to a food allergy or intolerance.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*