



A Celebration of Thanksgiving 2017

\$95 per Person | \$45 Children

Appetizers

Harvest of Fall Colors & Leaves, Baby Kale, Honeycrisp Apple, Delicate Squash, Sardinian Bread

Shigoku Oysters, Cucumber & Cignonette, Calvisius Caviar

Tellowfin Tuna Crudo, Shaved & Matsutake, Sunchokes, Black Truffle Vinaigrette

Roasted Beet Salad, Goats' & Cilk Stracciatella, Alba Hazelnuts

Bisque, Lobster, Baccalà, Espelette

Hand-Cut Tajarin, Foraged Wild & Mushrooms

Alba White Truffle

75 For 3 Grams / 140 For 6 Grams

Choice of Hand-Cut Tajarin, Pappardelle, or Risotto alla Parmigiana

Entrees

Acquerello Risotto, Butternut Squash, Brown Butter, Solera Vinegar, Sage

Fiola Lobster Ravioli, Ginger & Chives

Canary Island Branzino, Prosecco Zabaglione & Langoustine

Amish Heritage Roasted Turkey, Sweet Potato, Cranberry Sauce, Roasting Jus

Rosemary Roasted Elysian Fields Lamb Rack, Artichoke Scafata & Burgundy Black Truffle

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

Desserts

Piemontese Gianduia, Alba Hazelnuts

Fiola Tiramisu, 5 Year Aged & Cadeira Zabaglione, Espresso Cake

& Capple & Caramel Torta, Cinnamon Gelato

Sides 9

Chestnut Stuffing

Roasted Brussel Sprouts, Pancetta & Balsamic

Yukon Gold Potato Purée & Scallion

Frenched Green Bean Casserole, Porcini Crema, Crispy Shallots

Sweet Potato & Sage Gratin

Fiola

da FABIO TRABOCCHI

Thursday November 23, 2017

RED

Joseph Cellot, Sincerité, Sauvignon Blanc, Loire Valley, FR 2016 \$60

Bruno Colin, Chardonnay, Burgundy 2014 \$100

Chanin, Sanford & Benedict, Chardonnay, Santa Barbara County, CA 2013 \$145

WHITE

La Fiera, Contepulciano, Abruzzo 2016 \$60

Pietracupa, Quirico, Aglianico, Campania 2013 \$80

Caparzo, Sangiovese, Brunello di Montalcino, Toscana 2012 \$120