



A Celebration of Thanksgiving 2018

115 per Person / 50 per Child

Appetizers

Harvest of Fall Colors & Leaves, Baby Kale, Honeycrisp Apple, Crispy Sweet Potatoes, Sardinian Bread ^V

*Shigoku Oysters, Yuzu Granita & Calvisius Caviar

*Yellowfin Tuna Crudo, Tonnato Sauce, Assolana Olives, Meyer Lemon

Burrata of Buffalo Mozzarella, Matsutake & White Figs ^V

Celery Root Cappuccino, Foie Gras Panna Cotta, Chestnuts

Hand Cut Tajarin, Foraged Wild Mushrooms & Black Truffle

Entrees

Aquarone Risotto, Butternut Squash, Brown Butter, Sage ^V

Fiola Lobster Ravioli, Ginger & Chives

Canary Island Branzino, Prosecco Zabaglione & Calvisius Caviar

Amish Heritage Roasted Turkey, Sweet Potato, Lady Apple & Barberry Jus

Rosemary Roasted Shenandoah Lamb Rack, Artichoke Scafata & Burgundy Black Truffle

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

Sides

Cornbread & Fennel Sausage Stuffing ^V

Roasted Brussel Sprouts, Pancetta & Balsamic

Yukon Gold Potato Puree & Scallion ^V

Frenched Green Bean Casserole, Porcini Crema, Crispy Shallots ^V

Sweet Potatoes & Sage Gratin ^V

Desserts

Torta Pistacchio, Passito-Poached Pears, Crystallized Pecans, Pear-Ginger Sorbetto

Fiola Tiramisu, Espresso Ladyfingers, Madeira Gelato

Maple & Caramel Torta, Cinnamon Gelato

Menu & Pricing Subject to Change

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

^V Vegetarian or can be made Vegetarian

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