



THANKSGIVING

menu

THREE COURSE PRIX-FIXE DINNER 79\$

FOR THE TABLE

Homemade Feta Corn Bread

whipped honey butter, sea salt



APPETIZERS

Winter Squash Agrodolce

mascarpone emulsion, smoked almonds, fried sage leaves

Ice Water Salad

shaved root vegetables, apple, anchovy vin, Parmigiano

Carrot Pumpkin Soup

spiced pepitas, herb oil, crostini



ENTREES

Turkey Porchetta

fennel apple stuffing, gravy, pommes purre

Baked Branzino

ladolemono sauce, lemon herb potatoes, charred lemon

Steak Au Povre

8 oz New York Steak, creamed spinach, mascarpone polenta



DESSERTS

Apple Cobbler

oats and walnuts crumble, vanilla gelato, olive oil, sea salt

Bajadera

layered nougat praline, almonds, hazelnuts, dark chocolate