



# Thanksgiving Day

\$68/person

\$25/child (ages 11 & under)

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## Primi

(Choice of 1)

### BABY GEM SALAD

local grown baby gem, gorgonzola dressing, crispy pancetta,  
roasted cherry tomatoes, candied pecans

### FALL SQUASHES

acorn squash, burrata, Marcona almonds, kale, spicy honey, slasa verde

### BUTTERNUT SQUASH SOUP

carrots, onions, celery, garlic, cinnamon, ricotta cheese

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## Pasta

### BUTTERNUT SQUASH RAVIOLI

woodfire roasted local butternut squash, sage  
brown butter, toasted pepitas, crispy mint

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## Secondi

(Choice of 1)

### TURKEY DINNER (CHOICE OF WHITE OR DARK MEAT)

roasted garlic truffle herb butter, cider glaze, turkey gravy

### BRANZINO

whole-roasted w/ fennel & arugula salad,  
elderflower vinaigrette & salsa verde

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## Sides

(For the Table)

### ITALIAN SAUSAGE & FENNEL STUFFING

### CRANBERRY ORANGE AGRODOLCE

### ROASTED BRUSSELS SPROUTS

w/ pancetta & caramelized onion

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## Dolci

(Choice of 1)

PECAN PIE | PUMPKIN PIE