



Happy Thanksgiving

\$78 pp

ANTIPASTI

for the table

BRUSCHETTA

goat cheese, roasted butternut squash,
pomegranates, pepitas

FOCACCIA

roasted apple, point Reyes blue cheese

POLPETTE

charred plum sauce, calabrian chili, basil
(vegetarian available)

PRIMI

choice of

CHICORIES INSALATA

citrus, ricotta salata, mustard vinaigrette, hazelnuts

POTATO CHOWDER

pancetta, kale, basil oil

SECONDI

choice of

ROASTED TURKEY BREAST

confit turkey leg pave, jus, herb salad

ZABUTON

slow roasted cipollini, fried garlic,
basil-cauliflower puree, watercress

ACORN SQUASH

quinoa, sage, cranberries, broccoli rabe

CONTORNI

for the table

MAPLE ROASTED BEETS AND CARROTS

pecans, herbs

FRIED BRUSSELS SPROUTS

balsamic, mint, calabrian chili, mandarin

RIGATONI AND CHEESE

four-cheese medley, focaccia dust, herbs

PURE ALL'ITALIANA

parmigiano reggiano, white peppercorn, turkey gravy
(vegetarian gravy available)

DOLCI

choice of

SWEET POTATO CHEESECAKE

graham, caramel, pepitas

PINK LADY APPLE CRUMBLE

vanilla gelato, almond streusel

EXECUTIVE CHEF RUSSELL MIDDLETON