

Thanksgiving Feast 2017

First Course

CORN CHOWDER

BUTTERNUT SQUASH RAVIOLI

Butternut Squash Ravioli in a Walnut Butter Sauce, Crispy Fresh Sage & Parmigiano Reggiano

SEAFOOD SALAD

Calamari, Shrimp, Octopus, Parsley EVO Lemon Vinaigrette

JUMBO SHRIMP SCAMPI + \$6 supp.

CHEFS "40 YEAR OLD" SIGNATURE RECIPE

Jumbo Shrimp Scampi, Butter/Garlic Sauce

BUFFALO MOZZARELLA

Buffalo Mozzarella, Prosciutto di Parma, Beefsteak Tomatoes, Roasted Peppers & EVO

PACCHERI BOLOGNESE

Fresh Paccheri Pasta, Hearty Meat Sauce Made of Veal, Beef and Vegetables, Pecorino Romano and Grana Padano

Second Course

CAESAR SALAD

Caesar Salad: Hearts of Romaine Lettuce Tossed with Caesar Dressing, Garlic Croutons, Topped with White Anchovies

RED AND GOLDEN ROASTED BEET SALAD

Red and Golden Roasted Beets, Fried Chickpeas, Crumbled Feta, Shallots, Red Wine Vinaigrette

Entrée Course

CARVED ROAST TURKEY WITH TRADITIONAL SAUSAGE CHESTNUT STUFFING

Served with all trimmings

Mashed Potatoes • Maple glazed Carrots • House Made Cranberry Sauce

\$48 per person Tax, Gratuity and Beverages Additional

ROAST FULL RACK OF LAMB + \$10 supp.

Roast Full Rack of Lamb. Mint Pesto. Forest Mushrooms, Zucchini, Fresh Mint, Mashed Potatoes

FILET OF SOLE FRANCESE

Over Sautéed Spinach with Lobster Raviolo

GRILLED SALMON

Grilled Salmon, Roasted Fennel, Oyster Mushrooms, Leeks, Pinot Noir Sauce, Mashed Potatoes

HAND CUT FILET MIGNON + \$10 supp.

Prime Angus 12 oz. Center Cut Grilled Filet Mignon Topped with Herb Truffle Butter, Red Wine Balsamic Sauce, Mashed Potatoes and Vegetable

\$65 per person Tax, Gratuity and Beverages Additional

EXECUTIVE CHEF

Zoran – Zorko Glavan

Thanksgiving Feast 2017



Desserts



NEW YORK STYLE CHEESECAKE

Creamy Whipped Cheese Cake Baked with a Graham Cracker Crust
with Apricot Brandy Sauce (Apricot, Grappa Raisins and Pignoli Nuts)

TRADITIONAL TIRAMISU

Italian Mascarpone Cream Layered with Lady Fingers Soaked in Marsala Wine & Espresso

CLASSIC CARROT CAKE

Made with Freshly Grated Carrots, Walnuts and a Cream Cheese Icing

PUMPKIN CRÈME BRULE

TARTUFO DI BOMBA

Chocolate & Vanilla Gelato Ball filled with Cherry and Chopped Almonds finished with a
Belgian Chocolate Shell

DECADENT CHOCOLATE GANACHE CAKE

Served with Fresh Raspberries, Fresh Whipped Cream, White Chocolate Curls

GELATO

Tahitian Vanilla

Belgian Chocolate

Sorbet



PASTRY CHEF
Miguel Oleaga

