



# Happy *Thanks Giving*

## THREE-COURSE PRIX-FIXE MENU \$49 PER GUEST

### STARTER choice of:

**VELVETY BUTTERNUT SQUASH SOUP**

**ORGANIC MIXED GREENS SALAD**

*with goat cheese, dried cranberries, walnuts, balsamic dressing*

**SAVORY CREPES**

*with sautéed mushrooms and a creamy gorgonzola sauce*

### MAIN COURSE choice of:

**RISOTTO CON SALSICCIA E ZUCCA**

*diced pumpkin, turkey sausage, smoked mozzarella*

**RIGATONI PESTO E BURRATA**

*basil pesto, sundried tomatoes, pistachio crumbs,  
topped with fresh burrata*

**CLASSIC HAND CARVED TURKEY DINNER**

*homemade stuffing & cranberry sauce, mashed potatoes, green beans*

**FRESH WILD CAUGHT RED SNAPPER**

*stuffed with fresh lump crab meat, mashed potatoes, green beans*

**FILET MIGNON +\$10**

*walnuts, gorgonzola sauce, mashed potatoes, green beans*

### DESSERT choice of:

**PUMPKIN PIE**

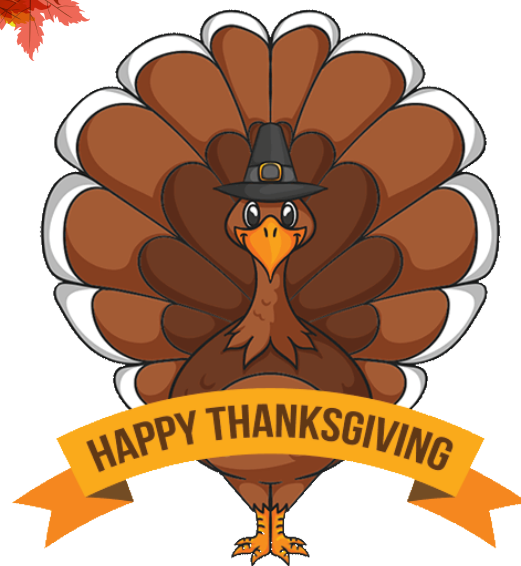
**TIRAMISU**

**CHOCOLATE LAVA CAKE +\$5**

*Add Bottomless*

**MIMOSAS & BELLINIS +\$15**





## Two Course Kids Menu \$21

(12 years & under)

### MAIN COURSE choice of:

#### **CLASSIC HAND CARVED TURKEY DINNER**

*with homemade stuffing, green beans, mashed potatoes*

#### **FETTUCCINE ALFREDO WITH CHICKEN**

*fettuccine pasta, grilled chicken, classic alfredo sauce*

#### **SPAGHETTI & MEATBALLS**

*spaghetti with homemade meatballs in marinara sauce*

#### **CHICKEN TENDERS**

*served with french fries*

### DESSERT choice of:

#### **ASSORTED GELATO**

#### **PUMPKIN PIE**