



THANKSGIVING MENU

\$65 per person plus tax and gratuity

FIRST COURSE

JUMBO SHRIMP COCKTAIL
with calabrese chilli aioli & cocktail sauce

ROASTED BEET SALAD
with buffalo mozzarella, wildflower honey & pistachio

CRISPY MEATBALLS
with mozzarella & basil

ROASTED PUMPKIN SOUP
with balsamico & tarragon crema

SECOND COURSE

CLASSIC TURKEY DINNER
with potato puree, glazed carrots,
brussels sprouts & stuffing

GRILLED PORK CHOP
with mashed sweet potatoes,
string beans & rosemary jus



ORGANIC SALMON
with gigantic beans, tomato, olives & peppers

PAPPARDELLE
with shrimp, roasted garlic, brown butter & lemon

14oz NY Strip Steak
with potato puree, asparagus & red wine demi
(\$10 supplement)

DESSERT

CLASSIC TIRAMISU

WARM BROWNIE SUNDAE
with vanilla gelato, caramel & amarena cherries

TORTA CAPRESE
flourless chocolate tart
with hazelnuts & Nutella gelato

PUMPKIN CHEESECAKE
with vanilla gelato & whipped cream

