Happy Thanksgiving

FIRST COURSE *(Pick One)*

Soup of the Day | A.Q

CAESAR SALAD
Romaine Hearts, Parmesan, Herbed Crostini Tossed with Caesar Dressing

ROASTED BEET & CITRUS
Orange Beet Vinaigrette, Braised Red Beets, Goat Cheese Crumbles, Orange Segments, Toasted Walnuts, Goat Cheese Cream, Arugula, Basil Oil (V)

SECOND COURSE *(Pick One)*

SPAGHETTI AL RAGU DELLA CASA
Spaghetti, Slow Simmered House Meat Sauce, Tomato, Aromatic Vegetables, Herbs, and Grated Parmesan Cheese

MIA'S SIGNATURE CHICKEN
Juicy Chicken Leg Served Over Roasted Potatoes, Sautéed with Sun-Dried Tomatoes, Red Onions, Fresh Spinach, and Garlic, Finished with a Rich, Creamy Garlic Sauce

TRUFFLE MUSHROOM RAVIOLI
Creamy Truffle Mushroom Sauce, Truffle Oil, Toasted Almonds

BRAISED LAMB SHANK
Slow-Braised Lamb Shank Served Over Creamy Mushroom Risotto, Finished with a Rich Mushroom Demi-Glace

PAN-SEARED SALMON AL LIMONE
Dill-Mint Cream Sauce, Sautéed Spinach, Sun-Dried Tomatoes, Caramelized Lemon and Mash Potatoes

FILET MIGNON ALLA CREMA
Tender Filet Mignon Sautéed with Mushrooms, Colorful Bell Peppers, Shallots, and Garlic, Tossed with Penne Pasta in a Rich, Creamy Steakhouse Sauce

14OZ PRIME RIBEYE
Grilled Prime Ribeye, Sautéed Broccolini, Mash Potatoes, Crispy Fried Onions, and House Au Jus

THIRD COURSE *(Pick One)*

Gelato or Sorbet
Vanilla, Chocolate, Seasalt Caramel, Spumoni or Mixed Berry Sorbet

MIA DREAM
House made, moist chocolate cake served with a scoop of vanilla ice cream. Finished with a generous pour of melted dark and white chocolate

San Sebastian Cheesecake
Burnt on top, creamy in the middle—this Basque beauty comes with a smooth milk chocolate sauce

Pavlova
Creme Patisserie, Mixed Berries, & Caramel Sauce