

# Thanksgiving Day

*from 12PM to 10 PM*

*a la carte & pizza menu available or \$45 prix fixe*

## Appetizer & Salad

### Kale Salad 14

Tuscan kale, poached cranberries, pistachio, blu di bufala

### Squash & Chestnut 14

Roasted local squash, chestnuts, fresh pomegranate, goat feta

### Grilled Rhode Island Calamari 17

Dry fava bean puree, roasted tomato, Taggiasca olive, rosemary

### Prosciutto & Burrata 19

18 month cured prosciutto di Parma, burrata cheese, porcini & truffle crostini

### Meatballs 17

Veal, pork and fresh ricotta meatballs with foraged mushroom ragù, parsnip, crushed truffle

### Celery Root & Apple Soup 9

Brussels leaf, ricotta, cracked pepper

## Pasta

### Butternut Squash Ravioli 22

Foraged mushroom ragù, crispy sage, hazelnut, Taleggio fondue

### Rigatoni 20

Housemade sausage and mushroom ragù, ricotta, crushed truffle

### Robiola Truffle Risotto 26

Sor Melotti DOP carnaroli rice, Prosecco, robiola cheese, truffle carpaccio

### Pappardelle 22

Hand cut egg pasta, short rib, Tuscan kale, pomegranate

## Entrée

### Misty Knoll Turkey 28

All natural breast and leg with chestnut apple stuffing, fresh cranberry sauce, roasted Kabocha squash, gravy

### Nova Scotia Halibut 30

Line caught halibut, Brussels sprouts, roasted apple, sunchokes

### Cider Braised Pork Shank 25

NY pork shank, roasted root vegetables, gremolata, jus

### Forty-Day Dry Aged Ribeye\* 35

Creekstone Farms beef, Yukon Gold potato purée, bone marrow, braising greens

## Side 7

| Yukon Gold potato purée | Kabocha Squash |

| Brussels sprouts, lemon, almond, chili | Parsnip, honey, thyme |



20% gratuity will be applied to parties of 6 or more.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.