

Thursday, November 25th 2021

12pm – 9pm

Prix Fixe Menu \$ 67 pp

TO START choice of one

Kabocha squash soup, grilled Alaskan king crab, goat milk curd, seed brittle

Prosciutto di Parma, burrata cheese, poached figs, hazelnut, pizza bianca

Norwegian sea trout, smoked and tartare, avocado, pickled ginger lemon broth, honeycrisp apple

Castelfranco & rosa del Veneto radicchio salad, Seckel pears, pecorino, cacio e pepe vinaigrette

Grilled octopus, grapes and almond gremolata, white bean puree, red sorrel

Sunchokes tortino, hen of the wood mushrooms, lentils puree, Moliterno al tartufo DOP

Nebbiolo-braised beef cheeks, parmigiano Reggiano polenta, mushrooms, chestnuts

MAINS choice of one and 1 side

Nicolas breed organic turkey, leg roulade & roasted breast, stuffing, cranberry, gravy

Branzino filet, fennel emulsion, charred lemon

Colorado lamb top sirloin, artichokes, rosemary jus

Wild mushroom carnaroli risotto, imported burrata cheese

Butternut squash & mascarpone ravioli, Toma Piemonte fonduta, truffles, hazelnut

Creekstone Farm NY strip steak, salmoriglio

SIDES

Roasted Brussels sprouts, lemon, chili

Buttery Yukon gold mashed potatoes

Apple & mushroom vegetarian stuffing

Delicata squash, spicy raisin relish, aged ricotta

DESSERT

Bailey's Tiramisu

Warm sticky date toffee pudding, candied ginger gelato

Vinsanto-roasted Seckel pears, olive oil cake, honey-rosemary gelato, chocolate

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.*

**please inform your server of any allergies or dietary restrictions you may have*

