

Thanksgiving Day Dinner Features

Soup

Pumpkin with White Truffle Oil
9.95

Lentil Vegetable
9.95

Onion Soup with Gruyere Cheese
10.95

Appetizers

Grilled Calamari
Garlic, Olive Oil, Lemon Juice, topped with Arugula
12.95

Mediterranean Salad
Blackened Shrimp, Grilled Zucchini, Asparagus, Eggplant, Artichokes, Roasted Red Peppers and Pietro's Home Made Mozzarella
16.95

Crab Cake
Over Sautéed Spinach with Pomery Mustard Sauce
13.95

Ravioli
Stuffed with Ricotta, Parmesan and Fontina Cheese in a Tomato Basil Broth with White Truffle Oil
13.95 Appetizer / Main Course 22.95

Main Courses

Roasted Free Range Turkey

Cranberry Relish, Ligonberries and Calvados Sauce, Served with Traditional Stuffing,
Confit of Cabbage Vegetables, and Mashed Sweet Potatoes

24.95

Stuffed Breast of Veal

Stuffed with Sweet Sausage, Pignoli Nuts, Parsley, Parmesan Cheese and Raisins, Served
with Mashed Potatoes and Broccoli, with a Port Wine Reduction

25.95

Roasted Wild Pheasant

Sherry Wine, Apple and Cognac Sauce, Served with
Confit of Cabbage and Sweet Mashed Potatoes

27.95

Grilled Wild Scottish Salmon

Fennel, Mustard and Ginger Seed Crusted with Asian Sauce,
Served over Spinach and Forbidden Rice

29.95

Black and White Sesame Seed Crusted Tuna

Served with Bok Choy, Cous Cous, Wasabi Aioli, Drizzled with a Reduction of Soy Sauce

29.95

Risotto Pescatore

Served with Shrimp, Scallops, Calamari, Lobster,
Grape Tomatoes, Julienne of Leeks, and White Wine

32.95

Branzino Acqua Pazza

Red Snapper in a Saffron Broth
Served with Spinach, Zucchini, Carrots, and Yukon Potatoes

29.95

Desserts

Homemade Pie

Apple, Pumpkin or Pecan

9.95

Chocolate and Banana Bread Pudding

9.95