

appetizers

choice of

Gemelli Pasta

lobster fra diavolo crema

Bibb & Beets

squash, pepitas, parmesan, sherry vinaigrette

Italian Wedding Soup

chicken broth egg-drop, escarole and meatballs

Sardine Fillets

little gem leaves, ceasar and garlic crunchies

Risotto Bianco

organic egg yolk, parmesan and truffle

Chicken Liver Pâté

foie gras rilette, baguette, gherkins

Gravy Meatball Sliders

little owl original

Three-Course Holiday Meal

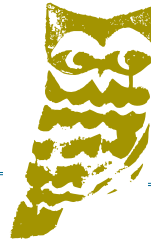
ninety-five dollars per person

à la carte seasonal vegetables

served family-style

white truffle supplement

forty-five dollars



desserts

choice of

Pear Crisp

mascarpone gelato

Apple Strudel

brandied cherries and gelato

Pumpkin Pie Panna Cotta

autumn spiced crème

Chocolate Soufflé Cake

whipped cream and gelato

Donato's Cookies

thoughtful seasonal treats

Good ol' Boylan's

root beer float

Gelato/Sorbet

two scoops

THANKSGIVING 2018

Chef Joey Campanaro

entrées

choice of

American Lamb Shank

escarole, parsnip mousse, grapes

Riesling Roast Turkey

fig and root vegetable dressing, cranberry

Grilled Scottish Salmon

rosti potato, sautéed kale, root vegetables, dijon sauce

Nova Scotia Halibut

chive mashed and lobster-lemon crème fraîche

Pork Chop & Butter Beans

parmesan and wild dandelion

Campanaro Family Lasagne

bolognese and béchamel

seasonal vegetables

offered à la carte & served family-style

ten dollars each

Brussels Sprouts

sweet and spicy pecans

Sesame Green Beans

chiles, mint, cilantro and oyster sauce

Old School Sweet Potatoes

brown sugar and ginger

Maple Roasted Squash

pumpkin seed pesto