



appetizers

choice of

Grilled Maine Sea Scallops

chicories, toasted bread crumbs, anchovy dressing

Arugula & Apples

gorgonzola toast, cranberries, candied walnuts

Risotto Bianco Tartufo*

organic egg, parmesan, truffle

Italian Wedding Soup
polpettini, escarole, parmesan egg drop

Sliced LI Duck Breast
arugula, almonds, parmesan, blueberry-truffle

Bibb & Beets
squash, pepitas, parmesan, sherry vinaigrette

Gravy Meatball Sliders
three little owl originals

entrées

choice of

Roasted Holiday Turkey Breast

braised leg, fig and root vegetable dressing, cranberry

Scottish Salmon*

braised napa, potato rosti, champagne dijon sauce

American Lamb T-Bones

watercress salad, yukon-fontina fonduta

Veal Stew & Buttered Pappardelle
root vegetables, mushrooms, herbs

Nova Scotia Halibut*
chive mashed, lemon crème fraîche gravy

Pork Chop & Butter Beans
parmesan and wild dandelion

seasonal vegetables 10 ea.

offered à la carte and served family-style

Sweet & Spicy Calabaza

maple, pepitas, apple

Brussels Sprouts

sweet and spicy pecans

Sesame Green Beans

chiles, mint, cilantro and oyster sauce

Old School Sweet Potatoes

brown sugar and ginger

desserts

choice of

Poached Pear & Buttermilk Panna Cotta

cherry pistachio biscotti, red wine sauce

Pumpkin Cheesecake

caramel sauce

Cherry Kahlua Brownie Sundae
espresso gelato, vanilla chantilly cream

Apple Cranberry Crisp
almond streusel, mascarpone gelato

Gelato or Sorbet
three scoops

Thanksgiving 2020

à la carte seasonal vegetables
served family-style

Three-Course Holiday Meal
95 pp.

truffle supplement
25

chef Joey Campanaro

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