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## appetizers

*choice of*

Grilled Maine Sea Scallops  
*chicories, toasted bread crumbs, anchovy dressing*

Red Leaf Lettuce & Pears  
*gorgonzola gratin, cranberry, walnut*

Mushroom Risotto  
*organic egg yolk, 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*

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## entrées

*choice of*

Roasted Holiday Turkey Breast  
*braised leg, fig and root vegetable dressing, cranberry*

Faroe Island Salmon\*  
*lemon pepper broccoli, avocado crema, roasted tomato*

Tender Lamb Shank  
*watercress salad, yukon-fontina fonduta*

Veal & Winter Root Stew  
*marsala, mushrooms, parmesan pappardelle*

Nova Scotia Halibut\*  
*chive mashed, lemon crème fraîche gravy*

Pork Chop & Butter Beans  
*parmesan and wild dandelion*

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## seasonal vegetables 10 ea.

*offered à la carte and served family-style*

Sweet & Spicy Delicata Squash  
*endives, apples, pepitas*

Brussels Sprouts  
*pancetta and onions*

Old School Sweet Potatoes  
*brown sugar and ginger*

Sesame Green Beans  
*chiles, mint, cilantro and oyster sauce*

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## desserts

*choice of*

Pumpkin Cheesecake  
*caramel sauce*

Gelato or Sorbet  
*three scoops*

Carrot Cake  
*cream cheese frosting, walnuts*

Cherry Kahlua Brownie Sundae  
*espresso gelato, vanilla chantilly cream*

Apple Cranberry Crisp  
*almond streusel, mascarpone gelato*

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# Thanksgiving 2021

Three-Course Holiday Meal  
95 pp.

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chef Joey Campanaro

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