

THANKSGIVING BUFFET

12:00PM-5:00PM

\$108 per person · \$38 per child 5-12yrs

exclusive of tax and gratuity

crudi

CITRUS CURED SALMON

cucumber & horseradish

WEST COAST OYSTERS

traditional accompaniments

WAHOO

preserved lemon oil, radish & chives

SNOW CRAB LEGS

tomato aioli

SHRIMP

lemon & cocktail sauce

colazione

SAUSAGE STUFFING

porcini mushrooms & chestnuts

CORN BREAD

prosciutto & thyme

WHIPPED YUKON GOLD POTATOES

preserved truffles & parmigiano

ROASTED ROOT VEGETABLES

autumn spices & caramelized shallots

intaglio & paste

PRIME RIB

barolo reduction & horseradish

PORCHETTA

cherry mostarda

LEG OF LAMB

golden raisins & mint relish

HERB ROASTED TURKEY

giblet gravy & cranberry mostarda

SPAGHETTI

tomato & basil

RICOTTA AGNOLOTTI

preserved truffle & fonduta

RIGATONI

bolognese & béchamel

BAKED RICOTTA CAVATELLI

napa cabbage, sausage & butternut squash

assaggini

CURED MEATS

prosciutto, salami & mortadella

BROCCOLI RABE

fresno chili, & roasted garlic

FINGERLING POTATOES

scallions & whole grain mustard

CAULIFLOWER

anchovy & almonds

ROASTED BEETS

quinoa, orange & goat cheese

AUTUMN SQUASH

agro dolce & spicy pumpkin seeds

BRUSSELS SPROUTS

dates, corn & mustard

MIXED GREENS

red wine-oregano vinaigrette

Bottomless Mimosas, Bloody Marys & Bellinis for additional \$22

menu items are subject to change

scarpetta