

# HAPPY THANKSGIVING

*Chef Domenico Cornacchia's Signature Selections*

**ZUPPA DI LENTICCHIE E FARRO 18**

*Lentil, farro, and vegetable soup*

**CARPACCIO DI CERVO 25**

*New Zealand venison carpaccio, winter black truffle, horseradish aioli, parsnip purée*

**INSALATA DI RADICCHI E PERE 23**

*Heirloom radicchio and pear salad, gorgonzola cheese, walnuts, balsamic vinaigrette*

**BATTUTA DI TROTA SALMONATA E AVOCADO 24**

*Wild Arctic char and avocado tartare, citrus, fennel salad, salmon caviar*

**GNOCCHI DI ZUCCA 34**

*Butternut squash gnocchi, butter, sage, Taleggio cheese fondue*

**DENTICE DEL MEDITERRANEO 45**

*Mediterranean snapper fillet, escarole with olives, celery root, salmoriglio*

**TACCHINO 45**

*Beaver Creek Farm turkey breast and chestnut, porcini-stuffed leg, Brussels sprouts, sweet potatoes, Marsala wine jus*

**ANATRA AI FICHI FRESCHI 46**

*La Belle Farm duck breast, black mission figs, baby carrots, Concord grape sauce*

**GUANCETTE DI VITELLO 46**

*Braised veal cheeks, creamy polenta, grilled mushrooms, gremolata, veal jus*

**ITALIAN WHITE TRUFFLE AVAILABLE 95 (3 grams)**

*Suggested with tagliolini, pappardelle, or cheese risotto*

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**FROM THE GRILL**

*Creekstone Farm Angus Beef NY Steak | 59*

*20 oz Whole Danish Dover Sole | 120*

*Whole Mediterranean Branzino | 85*

*8 oz Mishima Farm U.S. Wagyu Beef | 75*

*A5 Japanese Kobe Beef NY Strip | 30 per oz*

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical condition.*

