

Thanksgiving Dinner

...of course with an italian touch - chef Giorgio's style!

Pre-order any time till Tuesday, November 23: 12pm; Pick up Thanksgiving day ONLY between 2pm-4pm
serves 4 persons \$175 (limited quantities available)

..To start

MEAT AND CHEESE BOARD

selection of Italian salumi, cured meats and cheeses including :

Cured meats: speck della Valtellina, Mortadella di Bologna, Napoli Matured salami , Salami Milano, Schiacciata Piccante Salami

Cheeses (all Italian Imported) : Parmigiano-Reggiano DOP, Provolone, Auricchio, Scamorza

Pairing : Frantoi Cutrera multi flowers blossoms honey (Sicily), Frantoi Cutrera sicilian grapefruit marmalade, dried figs, candied almonds

Salad

BABY GEM

roasted tomato, toasted seeded bread crumbs, radishes, Parmigiano Reggiano, white wine vinaigrette

The Turkey

IL TACCHINO

roasted Maxbauer whole amish turkey, brushed with Frantoi Cutrera Tarocco Blood Orange marmalade with natural jus

Sides

PUREE POTATOES - potatoes puree, Guersnay cream, Parmigiano-Reggiano

STUFFING/ house sausage, apple, sage

SWEET POTATOES - roasted sweet potatoes with candied pecans, brown butter

VEGETABLES - roasted sprouts and root vegetables

SESAME SEED FOCACCIA - with Frantoi Cutrera EVOO, Acetaio Elisa 15yrs balsamic

To end..

TIRAMISU - mascarpone, Lavazza expresso, Valhrona dark chocolate, coffee biscotto