

THANKSGIVING DINNER

3 COURSE DINNER / 29 PER PERSON

FIRST COURSE

SALAD OR SOUP

choice of casa or caesar salad - butternut squash bisque - lentil - or pasta fagioli soup

ENTRÉE

CHOICE OF ONE OF THE FOLLOWING

SLOW ROASTED TURKEY

oven roasted turkey, garlic mashed potatoes & gravy, seasonal roasted vegetables, traditional herb stuffing, house made cranberry sauce

~ wine pairing/ montepulciano. gran sasso. abruzzo. 9/32 ~

RISOTTO STUFFED PUMPKIN

roasted pumpkin stuffed with grilled shrimp gorgonzola risotto. porcini mushrooms. sweet potato.

~ wine pairing/ chara. fuedo disisa. sicilia. 10/36 ~

ROAST PRIME RIB

13oz. slow roasted prime rib. seasonal roasted vegetables. baked potato.

~ wine pairing/ chianti classico riserva. casa di monte. Toscana. Italy. 15/52 ~

SALMON MOSTARDA

fresh salmon filet. sautéed with dijon mustard & brandy. seasonal roasted vegetables. garlic mashed potatoes.

~ wine pairing/ pinot grigio. pierpalo pecorari. venezia. ~

VEGETABLE LASAGNA

grilled zucchini, squash, carrots, eggplant, spinach, fresh mozzarella, ricotta. béchamel cream sauce.

~ wine pairing/ chara. fuedo disisa. sicilia. 10/36 ~

DESSERT

PUMPKIN PIE OR APPLE PIE

served with vanilla gelato

COCKTAIL FEATURE

PUMPKIN SPICED MARTINI

stoli vanilla, pumpkin spiced liquor, whipped cream 10

WINE FEATURE

PIERPAOLO PECORARI, PINOT GRIGIO

San Lorenzo, Italy - brilliant light gold, expressive nose of citrus & blackcurrant leaf, sustainable agriculture, no artificial irrigation. 13/42

~ pairs best with prosciutto, fried calamari & salmon dishes ~

CASA DI MONTE, CHIANTI CLASSICO RISERVA

Tuscany, Italy - small production, family owned estate, hand picked grapes, only 384 cases made. long finish of bright red cherries. 15/52

~ pairs best with red sauce pasta dishes, lasagna, prime rib ~

LAUREO, 2010, SUPER TUSCAN

Toscana, Italy 80% sangiovese, 20% merlot, notes of red berry & vanilla. 58

~ small production, family estate, only 300 cases made. ~

CARMINE'S COAL FIRED PIZZA