# THANKSGIVING MENU NOVEMBER 28<sup>TH</sup> 2024

#### PRIMI

#### Pasta Moon Clam Chowder

New England Style with Pancetta

#### Fifth Crow Farms Parsnip & Apple Purée VG, V

Crispy Parsnip Chips, Chives

#### Fuyu Persimmon Salad VG, V\*, GF

Upland Cress, Baby Lettuces, Pistachio, Pomegranate, Cypress Cove Goat Cheese, Pomegranate Balsamic Vinaigrette

#### Della Casa Salad VG, V, GF

Fifth Crow Farms Baby Greens, Icicle Radish, Sweet Herbs, Roasted Sunflower Seeds, Lemon, White Balsamic Vinaigrette

#### SECONDI

## Hand Carved Diestel Farms Turkey Brined with Italian Aromatics GF\* Served with Traditional Thanksgiving Sides

#### **Guinness Braised Beef Short Ribs GF\***

Maple-Rosemary Glaze, Orange, Lemon, Parsley Gremolata, Served with Traditional Thanksgiving Sides

#### **Wood Oven Roasted Wild Alaskan King Salmon** GF

Shaved Apple and Fennel Salad, Apple Cider Cream, Mustard Vinaigrette,
Potato-Bacon - Arugula Cake

#### Eggplant Parmesan VG, GF

Imported Mozzarella di Bufala and Ricotta, Smoked Provolone

#### Pasta Moon Lasagna

House Made Sicilian Sausage, Ricotta, Parmesan, Chili Flake, Tomato Sauce, Basil

#### House-made Linguine Alaskan Dungeness Crab GF\*

Light Lemon Créma, Fennel, Chervil

#### Exotic Mushroom Risotto VG\*, V\*, GF

Hokkiado Sea Scallops, Fall Chanterelle Mushroom, Thyme, Lemon Parmesan

#### **Traditional THANKSGIVING Sides**

Italian Sausage-Spinach-Parmesan Stuffing (Vegetarian & Gluten Free options available),
Whipped Buttermilk Gold Potatoes Sweet Potato Casserole, Vermont Maple Syrup,
Haricot Vert, Traditional Cranberry Orange Relish

#### DOLCE

Ghirardelli Butterscotch Pudding | Vanilla Crema, Chocolate Bark

Duo of Pumpkin Pie and Apple, Currant and Pecan Crostata | Nutmeg Spiced Whipped Cream Sicilian Chocolate Pistachio Cannoli Sweet Cream, Cocoa

Chocolate Hazelnut Truffle Cake White Chocolate Créma, GF

### MENU SUBJECT TO CHANGE

VG-Vegeratarian, V-Vegan, GF-Gluten free, (\*)-upon request

\$35 corkage per 750 ml bottle for first 2 bottles; \$75 per bottle thereafter.

Consuming raw or undercooked seafood may increase your chances of Food-borne illness.

A 20% gratuity will be added to all parties.