



thanksgiving

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appetizers

choice of

Grilled Maine Sea Scallops

chicories, toasted bread crumbs, anchovy dressing

Red Leaf Lettuce & Pears

gorgonzola fettunta, cranberry, walnut vinaigrette

Mushroom Risotto

organic egg yolk, parmesan, truffle

Italian Wedding Soup

polpettini, escarole, parmesan egg drop

Sliced L.I. Duck Breast

arugula, almonds, parmesan, blueberry-truffle

Bibb & Beets

squash, pepitas, parmesan, sherry vinaigrette

Gravy Meatball Sliders

three little owl originals

entrées

choice of

Roasted Holiday Turkey

fig and root vegetable dressing, giblet gravy, cranberry

Faroe Island Salmon*

lemon pepper broccoli, avocado crema, roasted tomato

Tender Lamb Shank

watercress salad, yukon-fontina fonduta

Veal & Winter Root Stew

marsala, mushrooms, parmesan pappardelle

Nova Scotia Halibut*

chive mashed potatoes, lemon crème fraîche gravy

Pork Chop & Butter Beans

parmesan and wild dandelion

seasonal vegetables

served family-style

Delicata Squash

pears, pepita pesto, endives

Sesame Green Beans

chiles, mint, cilantro and oyster sauce

Brussels Sprouts

pancetta and onions

Old School Sweet Potatoes

brown sugar and ginger

desserts

choice of

Cherry Kahlua Brownie Sundae

espresso gelato, vanilla chantilly cream

Pumpkin Cheesecake

caramel sauce

Carrot Cake

cream cheese frosting, walnuts

Pear Cranberry Crisp

almond streusel, mascarpone gelato

Gelato or Sorbet

three scoops

chef Joey Campanaro

Three-Course Holiday Meal

130 pp.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.