first course choice of

Pappardelle short rib, broccoli rabe and parmesan

Squash & Escarole pepitas, cabrales and marsala vinaigrette

Kale Ribollita chicken broth egg-drop and white beans

Grilled Scallops fennel, citrus, palm hearts and pomegranate

Sardine Fillets little gem leaves, cesar and garlic crunchies

Risotto Bianco organic egg yolk, parmesan and truffle

Pumpkin Bisque oyster mushrooms and brioche crunchies

> Gravy Meatball Sliders the little owl original

> > - 3 courses -

- family-style sides -- holiday meal -

105 pp.



desserts choice of

Gelato/Sorbet two scoops

Pear Crisp mascarpone gelato

Apple Strudel brandied cherries and gelato

Pumpkin Pie Panna Cotta spiced crème

Chocolate Soufflé Cake whipped cream and gelato

Good ol' Boylan's root beer float

Thanksgiving 2017

Chef Joey Campanaro

entrées choice of

Riesling Roast Turkey fig and root vegetable dressing

Grilled Arctic Char mustard grain braised napa cabbage

Nova Scotia Halibut chive mashed and lobster - lemon crème fraîche

Campanaro Family Lasagne bolognese and béchamel

Pork Chop & Butter Beans parmesan and wild dandelion

American Lamb Shank* endive and roasted pepper salad

seasonal vegetables served family-style

Sesame Green Beans chiles, mint, cilantro and oyster sauce

> Maple Roasted Squash pumpkin seed pesto

Old School Sweet Potatoes brown sugar and ginger

> Brussels Sprouts sweet and spicy pecans