

appetizers

— choice of —

Pumpkin Soup

warm spices, pepita pesto

Gemelli Pasta

maine lobster fra diavolo crema

Bibb & Beets

squash, pepitas, parmesan, sherry vinaigrette

Grilled Maine Sea Scallops

citrus salad, palm hearts, castelvetro vinaigrette

Tuscan-Style Tortelli*

cheesy potato filling, rosemary truffle sauce

Pears & Pecorino

frisée, toasted almonds, aged balsamico

Gravy Meatball Sliders

little owl originals

Three-Course Holiday Meal

ninety-five dollars per person

à la carte seasonal vegetables

— served family-style —



entrées

— choice of —

Arctic Char*

cauliflower, avocado mousse

Tender Lamb Shank

garlic-fontina fonduta, natural rosemary jus

Riesling Roast Turkey & Giblet Gravy

fig and root vegetable dressing, cranberry

Roasted Nova Scotia Halibut

chive mashed, lobster-lemon crème fraîche

Campanaro Family Lasagne

bolognese and béchamel

Pork Chop & Butter Beans

parmesan, wild dandelion

seasonal vegetables

offered à la carte & served family-style

fifteen dollars each

Sesame Green Beans

chiles, mint, cilantro and oyster sauce

Brussels Sprouts & Delicata

maple, chile, endives, pepita pesto

Old School Sweet Potatoes

brown sugar and ginger

French Fries

chile aioli

desserts

— choice of —

Pear Crisp

mascarpone gelato

Donato's Cookies

thoughtful seasonal treats

Apple Strudel

brandied cherries, vanilla gelato

Pumpkin Pie Panna Cotta

autumn spiced crème

Chocolate Soufflé Cake

whipped cream, espresso gelato

Gelato/Sorbet

two scoops

THANKSGIVING 2025

chef Joey Campanaro

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