

appetizers

— choice of —

Pumpkin Soup

warm spices, pepita pesto

Gemelli Pasta

Maine lobster, fra-diavolo cream sauce

Bibb & Beets

squash, pepitas, parmesan, sherry vinaigrette

Maine Sea Scallops

citrus, palm hearts, castelvetroano vinaigrette

Tuscan-Style Tortelli*

cheesy potato filling, rosemary truffle sauce

Sliced Red Pears & Pecorino

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 —

Big Eye Tuna*

cauliflower, avocado mousse

Braised Lamb Shank

fontina fonduta, natural rosemary jus

Petit Filet Mignon

parnsip mousse, raddichio, pancetta, balsamic

Heritage Turkey & Giblet Gravy

fig and root vegetable dressing, cranberry

Roasted Nova Scotia Halibut

chive mashed, lobster-lemon crème

Big Love Lasagne

bolognese and béchamel

THANKSGIVING 2026

— chef Joey Campanaro —

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

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 —

Bosc Pear Crumble

almond streusel, mascarpone gelato

Cranberry-Apple Strudel

cinnamon sugar, vanilla gelato

Pumpkin Pie Panna Cotta

ginger snaps, spiced crème

Chocolate Soufflé Cake

Italian espresso gelato

Gelato/Sorbet

two scoops