



HAPPY THANKSGIVING

THURSDAY, NOVEMBER 27TH, 2025

3-COURSE PRIX FIXE 190 per person

OPTIONAL WINE PAIRING 150 per person



WHITE TRUFFLE

150 per 7g portion

TAGLIATELLE or RISOTTO

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CAVIAR

with traditional condiments

SIBERIAN 50g for 150

OSCIETRA 50g for 195

ANTIPASTI

choice of

INSALATA

fall chicories, pears, fresh herbs, gouda, apple-mustard vinaigrette

ZUPPA

creamy mushroom soup, black truffle, robiola cheese, sorrel

RICCIOLA

amberjack, Ligurian olivada, finger lime, crispy basil

SECONDI

choice of

TACCHINO

roasted heritage turkey, traditional giblet gravy

TAGLIATA

Niman ranch prime sirloin, truffle jus

SPIGOLA

pan-roasted black seabass, wild arugula, lemon

PER LA TAVOLA

all entrées are served with traditional Thanksgiving accompaniments

sage stuffing • yukon gold potato purée • brussel sprouts

caramelized root vegetables • cranberry sauce

DOLCE

a selection of pies for the table

*PUMPKIN, APPLE,
PECAN, and CHOCOLATE CREAM*