

# ALIMENTARI IL BUCO & VINERIA

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**THANKSGIVING  
NOVEMBER 23rd, 2017**

## **ASSAGGINI**

*served family style:*

**Selection of House Cured Salumi or Formaggi**

## **ANTIPASTI**

*choice of:*

**Grassfed Bison Tartare** *cured egg yolk, red endive, aleppo chili, dill*  
**Insalata di Radicchio** *castelfranco, pistachio, blood orange, pomegranate*  
**Piccolo Farrotto** *foraged mushrooms, black truffle, parmigiano reggiano*

## **SECONDI**

*choice of:*

**King Salmon** *roasted parsnip, preserved lemon, salsa verde*  
**Rotisserie Leg of Lamb** *charred cipollini onions, horseradish gremolata*  
**Locust Point Farm Turkey** *slow roasted, cranberry mostarda, sage gravy*

## **CONTORNI**

*served family style:*

**Yukon Gold & Sweet Potatoes** *sea salt, biancolilla olive oil*  
**Caramelized Brussels Sprouts** *orange, caramelized chestnuts*  
**Filone Stuffing** *calabrian sausage, leeks, fennel pollen*

## **DOLCI**

*served family style:*

**Fairytale Pumpkin Pie** *mascarpone, star anise, pepitas*  
**Chocolate Tart** *hazelnut caramel, gianduja ganache*  
**Heirloom Apple Cake** *ginger, flax seed & oat crumble*

**\$90 per person**

**\$40 children's menu**