

Trattoria

BY  CHEF JOEL

Adults \$50 | Kids 6-12 \$15 | Kids 5 and under Free

FIRST COURSE

Poached Pear “carpaccio” with Prosciutto

Red wine poached pear and shaved prosciutto, triple-cream brie cheese and toasted walnuts

Beets & Burrata

Red and yellow roasted beets, arugula and shaved fennel, creamy stracciatella cheese and toasted pistachios

SECOND COURSE

Butternut Squash Ravioli

Brown butter and sage, vincotto reduction and amaretto cookie crumble

Creamy Celery Root Soup

Asiago cheese, crispy pancetta and chives

ENTRÉE

Served with sautéed baby green beans with almonds, Yukon Gold mashed potatoes and cornbread stuffing

Traditional Roast Turkey Dinner

Doubled brined, served with herb gravy

18-hour Applewood-Smoked Brisket

Tender beef glazed with apple cider reduction

New Zealand Lambchops

Herb-crusted and served with mint-infused bordelaise sauce and gremolata

Spinach-Stuffed Portobello Mushroom

Fire-roasted red pepper coulis

DESSERT

Family-style selection of traditional pies

KIDS MENU

APPETIZER

Caesar Salad or Tomato soup

ENTRÉE

*Turkey dinner with mashed potatoes and green beans
or Cheddar mac & cheese or Cheese pizza*

DESSERT

Family-style selection of traditional pies