

Thanksgiving 2017

aperitivo

CRANBERRY AND RICOTTA BRUSCHETTA

first course

BAKED CAMEMBERT

CARMELIZED ONIONS, CROSTINI

OR

LOBSTER AND CORN CHOWDER

MAINE LOBSTER, SWEET CORN

second course

TRADITIONAL THANKSGIVING DINNER

FREE RANGE ORGANIC ROAST TURKEY, HOMEMADE GRAVY, GREEN BEAN CASSEROLE
CORNBREAD AND PORCINI STUFFING, YUKON GOLD MASHED POTATOES

OR

THIN CUT PRIME RIB

SLOW ROASTED PRIME RIB, GREEN BEAN CASSEROLE, CORNBREAD AND PORCINI STUFFING
YUKON GOLD MASHED POTATOES, YORKSHIRE PUDDING, ONION GRAVY

OR

SALMON EN CROUTE

FRESH SALMON, SPINACH, RICOTTA AND CRANBERRY IN PUFF PASTRY
RED PEPPER CREAM SAUCE, GREEN BEAN CASSEROLE

third course

SPICED PUMPKIN WHITE CHOCOLATE PANNA COTTA
WITH GINGER SNAP COOKIE

\$65 per person
SERVED WITH A GLASS OF MULLED WINE

Phil's Italian
SteakHouse

