

## THANKSGIVING 2009

### ~MENU~

Butternut Squash Carpaccio with  
Grilled Jumbo Shrimp, Peas Sprouts,  
Blood orange and Mustard Dressing



Searched Foie Gras with Roasted Figs,  
Polenta and Vincotto Emulsion



Beef Tortellini in Consommé



Roasted Free Range Turkey Breast  
Stuffed with Quail Sausage and Truffle  
Served with Potato Gratin and Haricot  
Vert



Amaretto Cookies and Pumpkin Tarte  
with Torrone Gelato

\$ 82.00

### ~WINE PAIRING~

Tasca d'Almerita, Leone, Cataratto  
and Chardonnay, Sicily



La Crema, Pinot Noir, Sonoma Coast,  
2007



Valpolicella, Tommasi Classico  
Superiore "Vigneto Rafael" 2007



Il Boro, Pian Di Nova, Toscana I.G.T.



Castellare Vin Santo Del Chianti  
Classico 2001

\$ 48.00