

THE AMERICANO

THANKSGIVING 2022

\$120 per person, plus tax & gratuity

FIRST COURSE

Choose One

BAY SCALLOP CRUDO*

Blood Orange, Pistachio Brown Butter

BRAISED WAGYU BEEF CHEEKS

Vegetable Fregola, Pumpkin Seed "Togarashi"

BEET SALAD

Candied Hazelnuts, Goat Cheese, Citrus Vinaigrette

OLIVE OIL POACHED OCTOPUS

Fingerling Potatoes, Olives, Capers

CAESAR SALAD

Gem Lettuce, Colatura Dressing,
Parmigiano, Garlic Crumble

POTATO GNOCCHI

Black Truffle, Chives, Butternut Squash,
Parmigiano Reggiano

SECOND COURSE

Choose One

TURKEY DINNER

Porchetta Brined Turkey, Pancetta Chestnut Stuffing,
Broccoli, Campari Cranberry Sauce

SEARED FAROE ISLAND SALMON*

Cauliflower, Maitake Mushrooms,
Tarragon Salsa Verde

CAMPANELLE

Charred Brussels Sprouts, Wild Mushrooms,
Goat Cheese Fonduta

SPICED DUCK BREAST

Sunchokes, Charred Baby Kale,
Pomegranate Jus

FLAT IRON*

10oz

RIBEYE*

16oz

BONE-IN RIBEYE *

45OZ SUPPLEMENTAL \$75

FOR THE TABLE

HEIRLOOM CARROTS

Yogurt, Pistachio Pesto

POTATO PURÉE

Chicken Jus, Crispy Shallot

PERIGORD BLACK TRUFFLES

Shaved Tableside
SUPPLEMENTAL \$35pp

DESSERT

Choose One

PUMPKIN BUDINO

Gingerbread Crumble, Bourbon Whipped Cream

HOUSEMADE CAKE OR PIE

**These items may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*