

THE AMERICANO

THANKSGIVING 2023

\$125 per person, plus tax & gratuity

FIRST COURSE

Choose One

AHI TUNA CRUDO*

Pickled Fennel, Meyer Lemon, Almond, Basil

CITRUS INSALATA

Almonds, Radicchio, Feta, Citrus Vinaigrette

CAESAR

Gem Lettuce, Colatura Dressing, Parmigiano, Garlic Crumble

THE AMERICANO WEDGE

Baby Iceberg Lettuce, Marinated Tomatoes, Crispy Lardons, Buttermilk Blue Cheese Dressing

SECOND COURSE

Choose One

BRAISED WAGYU BEEF CHEEKS

Vegetable Fregola, Pumpkin Seed "Togarashi"

POLENTA "CREMOSA"

Seasonal Mushrooms, Truffle Sugo

OLIVE OIL POACHED OCTOPUS

Fingerling Potatoes, Olives, Capers

RAVIOLI

Tre Formaggi, Melted Pomodorini

THIRD COURSE

Choose One

TURKEY DINNER

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

ROASTED GULF GROUPER

Peas & N'duja Ragu, Brodetto, Basil

TAJARIN

European Butter, Truffles, Parmigiano

DRY AGED DUCK BREAST*

Celery Root Purée, Foie Gras, Porcini Jus

FILET*

10oz

RIBEYE*

16oz

FOR THE TABLE

BRUSSELS SPROUTS

Neonata, Crispy Shallots, Crème Fraîche

PERIGORD BLACK TRUFFLES

Shaved Tableside
SUPPLEMENTAL \$35pp

POTATO PURÉE

Chicken Jus, Crispy Shallot

DESSERT

Choose One

PUMPKIN BUDINO

Gingerbread Crumble, Bourbon Whipped Cream

ELLIJAY APPLE TART

Calvados Ice Cream

CHOCOLATE HAZELNUT TORTE

Earl Gray Chantilly

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