



aurora

Thanksgiving Day Menu

from noon to 10 PM

\$50 prix fixe option or a la Carte

ANTIPASTI

Zuppa di Tapinambur 10

Roasted sunchoke soup with caramelized apple, crushed truffle & crème fraiche

Cavolo Nero 13

Tuscan kale, poached cranberries, pistachio & Blu di Bufala cheese

Zucca & Castagne 14

Roasted local organic squash, chestnuts, fresh pomegranate & Feta cheese

Fritto Misto 16

Flash fried calamari, shrimp, Delicata squash, lemon & parmesan-anchovy mayonnaise

Prosciutto & Burrata 18

18 months cured prosciutto di Parma with Burrata cheese, Porcini & truffle crostini

Carciofi 15

Crispy artichokes, marinated ricotta, Hen of the Wood mushrooms, Mache salad

Paste

Ravioli 20

Butternut squash & parmesan cheese ravioli with foraged mushroom ragù & crispy sage

Tagliolini 28

Home made thin cut pasta with poached Maine lobster, Meyer lemon, Calabrian peppers & asparagus

Risotto 26

Prosecco & Meyer lemon Sor Melotti D.O.P. Carnaroli risotto with Robiola cheese & truffle carpaccio

Pappardelle 23

Home made hand cut pasta with wild boar, Tuscan kale & fresh pomegranate

SECONDI

il Tacchino 28

Misty Knoll Farm's natural turkey breast and leg with chestnut & apple stuffing, fresh cranberry sauce, roasted Kabocha squash & gravy

Spigola 27

Roasted wild striped bass with braised artichokes & puttanesca sauce

Maiale 25

Heritage pork chop with root vegetable purée, charred broccolini & apple salmoriglio

Manzo 35

40 days aged Creeckstone farm rib eye, Yukon Gold mashed potatoes, Trevisano radicchio, red onion confit

CONTORNI 7

**Roasted Kabocha squash*

**Roasted Brussels sprouts, lemon & chili*

** Yukon Gold mashed potatoes*

