

# Bottiglia

CUCINA & ENOTECA

THANKSGIVING 2019  
\$55

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• **choice of soup or salad** •

**butternut squash soup**

*Spiced Crème Fraiche, Fried Sage*

or

**endive & blue cheese salad**

*Tart Apple Dressing, Black Pepper Honey, Candied Marcona Almonds*

• **choice of main entree** •

*Served with Butter Whipped Mashed Potatoes with Turkey Dripping Gravy*

**organic tom turkey dinner**

*Sage Butter Roasted White Meat & Slow Roasted Dark Meat,  
Chestnut & Apple Stuffing, Giblet Gravy*

or

**prime rib**

*Dry Rubbed and Slow Roasted, Served with Horseradish Creme, Rosemary Beef Jus*

• **choice of dessert** •

**pumpkin cheesecake**

*Graham Cracker & Pecan Crust, Whipped Cream*

or

**roasted granny smith apple pie**

*Whipped Crème Fraiche*

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**sides • \$8 each**

**sweet potato puree**

*with Turkey Dripping Gravy*

**stuffing**

*Apple & Basil Stuffing*

**pan roasted glazed carrots & squash**

*with Toasted Pumpkin Seeds, Micro Mint*

**green beans**

*Sun Roasted Tomato and Lemon*

**smokey brussel sprouts**

*Wood Roasted, Pancetta, Lemon Parmesan Dressing*