



THANKSGIVING 54.95 per person

FIRST COURSE

Choice of:

Butternut Squash Salad

Arugula, Butternut Squash, Quinoa &
Toasted Pine Nuts
Lemon Vinaigrette

Autumn Pear Salad

Mixed Baby Field Greens, Candied Walnuts,
Dried Cranberries, Shaved Parmesan and
Red D'Anjou Pears
Balsamic Vinaigrette

Lorenzo's Calamari in Padella

Crisp Calamari Sautéed with Sweet Cherry
Peppers, Pine Nuts, Sweet Chili, Soy Sauce
& White Balsamic Vinegar

SECOND COURSE

Choice of

Arancini (Sicilian Rice Ball)

Simmered Arborio Rice, Pecorino Romano
Cheese, Fresh Peas, and Ground Sirloin,
Fried Golden Brown
Marinara Sauce, and Fresh Ricotta Cheese

Cavatelli Bolognese

Imported De Cecco Cavatelli Pasta, Slow
Simmered Sirloin, Plum Tomatoes, &
Shredded Parmesan Cheese

Classic Penne Alfredo

Imported De Cecco Fluted Penne Pasta
Parmesan Butter Cream Sauce with
Fresh Peas

Stuffed Button Mushrooms

Oven Roasted Button Mushrooms Stuffed
with Fresh Herbs, Italian Bread Crumbs
Parsley Garlic Butter

THIRD COURSE

Choice of:

Slow Roasted Butterball Turkey

Moist, Tender Slices of White and Dark
Meat with Fresh Sage Cornbread Stuffing,
Rosemary Pan Gravy & Cranberry Sauce

Herb Grilled Berkshire Pork Loin

Hand-Picked Orchard Apples and
Golden Raisins
Simmered in Madeira wine Sauce

Stuffed Atlantic Filet of Sole

Flaky White Fish Stuffed with
Sautéed Spinach
Served with Champagne Cream Sauce

Braised Short Rib

Tender Short Rib of Beef Slow Braised in a
Barolo Wine Sauce

Herb Roasted Atlantic Salmon

Sliced Shallot Whole Grain Mustard
Cream Sauce

Chicken Martini

Parmesan Crusted
Bell and Evans Breast of Chicken
Lemon Chardonnay Sauce

Entrees served with Chef Selection of Whipped Yukon
Gold Potatoes and Caramelized Autumn Vegetables:
Sweet Potatoes, Carrots, Brussel Sprouts,
and Cauliflower

FOURTH COURSE

Jersey Fresh Pumpkin Cheesecake

Air Whipped Creamy Cheesecake Baked with Sugar
Pumpkin, Cinnamon and Nutmeg
Salted Caramel
Paired with

Dark Chocolate Mousse Bite