



## Thanksgiving Menu 2022



### First Course

Choice Of:

#### **Sweet Potato Salad**

Oven Roasted Sweet Potato, Crumbled Feta Cheese, Dried Cranberries,  
Julienned Red Onion, and Baby Cello Arugula  
Apple Cider Vinaigrette

#### **Autumn Harvest Salad**

Baby Field Greens, Toasted Pecans, Pumpkin Seeds, Honey Crisp Apples,  
and Pomegranate Seeds  
Maple Vinaigrette

#### **Lorenzo's Calamari in Padella**

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

### Second Course

Choice Of:

#### **Arancini (Sicilian Rice Balls)**

Simmered Arborio Rice,  
Pecorino Romano Cheese, Fresh Peas, Ground Sirloin,  
Fried to a Golden Brown  
Served with Marinara Sauce and Topped with Ricotta Cheese

#### **Portobello Florentine**

Roasted Portobello Mushroom  
Stuffed with Sautéed Spinach  
Topped with Provolone Cheese  
and Red Pepper Pesto Aioli

#### **Lasagna Bolognese**

Rolled Three Cheese Lasagna with Slow Simmered Sirloin  
With Plum Tomato Sauce and Shaved Parmesan

#### **Gnocchi Pasta**

Ricotta Gnocchi, Pancetta, and Shaved Brussel Sprouts  
Roasted Garlic Cream Sauce

### Third Course

Choice Of:

#### **Slow Oven Roasted Butterball Turkey**

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

#### **Herb Grilled Berkshire Pork Loin**

Stuffed with Honeycrisp Apples, Provolone, and Broccoli Rabe  
Port Wine Sauce

#### **Braised Short Rib**

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

#### **Chicken Martini**

Parmigiano Reggiano  
Crusted Breast of Chicken  
Lemon Chardonnay Sauce

#### **Maple Dijon Baked Atlantic Salmon**

Slow Baked Salmon  
Sweet and Tangy Maple Dijon Glaze

#### **Stuffed Acorn Squash**

With Red Lentil Nicotra Grown Vegetable Medley

*Entrees served with Chef's Selection of  
Whipped Yukon Gold Potatoes and, Caramelized Autumn Vegetables  
of Sweet Potatoes, Carrots, Brussel Sprouts, Cauliflower, and Nicotra Grown Chives*

### Dessert

#### **Jersey Fresh Pumpkin Cheesecake**

*Air Whipped Creamy Cheesecake Baked with Sugar Pumpkin, Cinnamon and  
Nutmeg Salted Caramel Sauce, Paired with a Chocolate Mousse Bite*

**\$59.95 Per Person**  
**Plus Tax and Gratuity**

