



FONTANA

**Thanksgiving Dinner**

Thursday, November 26, 2009

**Flan di Spinaci**

Spinach Flan, Poached Eggs,  
Fontina Cheese Fondue



**Tortelloni di Zucca**

Made In-House Ravioli Stuffed with Pumpkin  
In a Brandy & Shallot Light Creamy Sauce



**Tacchino Ripieno**

Braised Boneless Free Range Turkey  
Stuffed with Made-In House  
Italian Sausage & Roasted Chestnuts  
Served with Sweet Semolina Frites



**Savarin allo Zabaione Marsala**

Brioche Bread Poached in a Light Rum Syrup  
Covered with Marsala Wine Zabaglione

59

Executive Chef Mario Camia  
Executive Pastry Chef Olivier Rodriguez



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