



FONTANA

Thanksgiving Dinner
Thursday, November 25, 2010

First Course Selections

Choice of:

Zuppa di Lenticchie Gialle e Zucca

Yellow Lentil & Pumpkin Soup Garnished with Pesto Croutons

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Insalata di Vegetali Grigliati e Mozzarella

Grilled Eggplant, Zucchini, Bell Pepper, Onions, Buffalo Mozzarella,
Olives & Balsamic Vinegar Dressing

Second Course Selections

Choice of:

Gnocchi al Gorgonzola e Salvia

Sweet Potato Dumplings with Gorgonzola & Butter Sage Sauce

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Orecchietti con Pancetta

Orecchietti Pasta with Pancetta, Butternut Squash
Parmesan Cheese & Amaretto Cookie

Third Course Selections

Choice of:

Tacchino al Forno

Roasted Boneless Turkey Breast, Wrapped in Speck
Stuffed with Goat Cheese & Apple
with a Green Bean Mash & Cranberry Sauce

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Stinco D'Agnello

Braised Lamb Shank with a Mix of Roasted Potatoes & Shallots

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Baccala' con Siciliana

Baked Cod Fish with kalamata Olives, Garlic, Fingerling Potato
Savoy Cabbage & Roasted Tomato Sauce

Dessert Selections

Choice of:

Crostata di Pera

Warm Pear Tart with Caramelized Pecan Ice Cream

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Torta di Zucca

Pumpkin Pie with Cinnamon Whipped Cream & Vanilla Sauce

Chef de Cuisine Betania Salles, Pastry Chef Olivier Rodriguez