



HAPPY THANKSGIVING

**THREE COURSE PRIX-FIXE DINNER
FOR \$69 PER PERSON**

— CHILDREN'S TURKEY DINNER AVAILABLE FOR \$35 EACH —

APPETIZERS *{select one}*

BUTTERNUT SQUASH BISQUE

Cranberry Almond Fritters, Cinnamon Crème Fraîche

FALL GREENS SALAD

Pears, Dried Cranberries, Candied Pecans, Goat Cheese, Roasted Apple Dressing

NEW ENGLAND CLAM CHOWDER

Smoked Bacon, Chives

BRAISED BABY BEET SALAD

Baby Arugula, Roasted Shallot Vinaigrette, Almond-Crusted Goat Cheese,
Honeycomb, Toasted Pepitas

THE WEDGE

Tomato, Onion, Blue Cheese Dressing, Tomato Vinaigrette

ENTRÉES *{select one}*

TRADITIONAL ROASTED TURKEY DINNER

Roasted Breast, Confit Leg, Mashed Potatoes, Herb-Sausage Stuffing, Sage Gravy,
Green Beans, Fresh Cranberry Sauce

DESSERTS *{select one}*

CRÈME BRÛLÉE

Vanilla Bean, Golden Sugar Crust

CHOCOLATE FUDGE CAKE

Black Cherry Gelato, Vanilla Anglaise, Whipped Cream

TURTLE CHEESECAKE

Toffee Caramel, Pecans, Chocolate Ganache

ZAC YOUNG'S ORIGINAL T-DAY PIECAKEN

Layers of Pecan Pie, Pumpkin Pie, Spice Cake, Topped with
Apple Pie Filling, Cinnamon Buttercream & Oat Crumble

*Items marked with an asterisk are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.



CAPUTO
TRATTORIA