



Thanksgiving Menu

FEATURES

Apple Spiced Brined Turkey (GF), Giblet Gravy
Prime Rib with Au Jus & Horseradish Cream (GF)
Smoked Porchetta (GF)

HOT SIDES

Aglio e Olio with Shrimp
Roasted Garlic Yukon Gold Mashed Potatoes (GF)
Roasted Root Vegetables (GF)
Cornbread Dressing
Baked Mac & Cheese
Sweet Potato Casserole (GF)
Green Bean Casserole
Collard greens (GF)

CHILLED SIDES

Shrimp Cocktail ~ Smoked Salmon (GF)
Deviled Egg Potato Salad ~ Spicy Giardiniera
Assorted Seasonal Fruits (GF)
Pasta Salad

SALAD STATION

Market Greens, Arugula & Romaine

Toppings: Candied Pecans, Pistachio
Brittle, Walnuts, Cucumber, Cherry
Tomatoes, Red Onion, Olives,
Croutons, Bacon Bits

Dressing: Ranch, 1000 Island, Blue
Cheese, Italian, White Balsamic,
Caesar, Olive Oil, Red Wine Vinegar

SOUP

Butternut Squash Bisque (GF)

DESSERTS

Assorted Seasonal Desserts
by Chef Dallas

BREAD

Yeast Rolls, Corn Bread, Olive
Bread

ARICCIA
CUCINA *Italiana*

