

# Mirabella

## THANKSGIVING

Three Course Menu \$150.00 per adult / \$50.00 per child

### CAVIAR SELECTIONS

Siberian 50g - 235.00 / Royal Oscietra 50g - 295.00

### WHITE TRUFFLES

Tagliatelle or Risotto, 7g portion - 120.00

### ANTIPASTI

Choice of

#### OYSTERS ON THE HALF SHELL

Cocktail Sauce, Prosecco Mignonette

#### ZUPPA

Butternut Squash Soup  
Maine Lobster, Porcini Mushrooms

#### GRANCHIO

Maryland Blue Crab, Granny Smith Apple  
Fennel, Agrodolce, Olio Nuovo

#### INSALATA

Market Greens, Root Vegetables  
White balsamic vinaigrette, Toasted Hazelnuts

### DULCI

Choice of

#### TRADITIONAL PUMPKIN PIE

Spiced Whipped Cream

#### APPLE CRISP

Granny Smith, Brown Sugar,  
Toasted Almond Streusel

#### DARK CHOCOLATE PECAN PIE

### SECONDI

Choice of

#### TACCHINO

Roasted Organic Turkey, Oyster Stuffing

#### TAGLIATA

Creekstone Farms Prime Dry Aged Sirloin  
Porcini Mushrooms Sugo

#### BRANZINO

Salmoriglio, Mollica, Lemon

### PER LA TAVOLA

All entrees are served with traditional  
Thanksgiving accompaniments

#### SAGE STUFFING

#### YUKON GOLD POTATO PUREE

#### BUTTERMILK BISCUITS

#### BRUSSELS SPROUTS

#### CARAMELIZED ROOT VEGETABLES

#### CRANBERRY SAUCE

\*There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.