Fiola

Dinner • November 27th, 2014

A CELEBRATION OF THANKSGIVING

A thankful heart is not only the greatest virtue, but the parent of all other virtues. - Cicero

80 PER PERSON / 28 PER CHILD

PRIMI/APPETIZERS

*MAINE BELON OYSTERS Cucumber, Yuzu & Oyster Water Granita

MOLLIE ARUGULA Roasted Beets, Pipe Dreams Farm Whipped Goat Cheese

BURRATA OF BUFFALO MOZZARELLA Frisee Lettuce, Confit San Marzano Tomatoes, Pesto of Basil Genovese

CAPPUCCINO OF BUTTERNUT SQUASH Cappelletti of Modena Cotechino Sausage, Hazelnut Tuile

*FIOLA AHI TUNA CARPACCIO Roasted San Marzano Tomatoes, Taggiasche Olives, Yuzu, Lemon, Sorrel, Smoked Caviar

SECONDI/TRADITIONAL

MARUBINI OF VIRGINIA COUNTRY HAM Chanterelle Mushrooms, Barbera, Sage

PIEMONTESE TAJARIN Hand-Cut Veal Ragu, Chanterelle & Royal Trumpet Mushrooms, Smoked Speck, Parmigiano Reggiano Bonati

ACQUERELLO RISOTTO Forelle Pears, Lombardy Taleggio Cheese, Bourbon Barrel Aged Maple Syrup

SPANISH BRANZINO Melted Leeks, Prosecco Zabaglione, Paddlefish Caviar, Sea Beans

PENNSYLVANIA HERITAGE ROAST TURKEY Sweet Potatoes, Lady Apples, Corn & Sausage Stuffing, Rosemary

PINE ROASTED RACK OF LAMB Artichokes & Parsnips Casserole, Winter Black Truffle

CONTORNI/SIDES

Parmigiano Creamed Spinach, Housemade Bacon, Confit Shallots
Fiola Olive Oil Crushed Potatoes

DOLCI/DESSERTS

WARM APPLE CROSTATA Bourbon Barrel Aged Maple Maple Syrup

MASCARPONE PUMPKIN BAR Hazelnut Praline

DARK CHOCOLATE "CREMA" Chocolate Espresso Gelato

ALBA WHITE TRUFFLES AVAILABLE UPON REQUEST

Menu & Pricing Subject to Change

CHEF/OWNER FABIO TRABOCCHI • EXECUTIVE CHEF MICHAEL MAKSIMOWICZ

**May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*