

SPRINGS BISTRO – THANKGIVING

CHARCUTERIE

Heritage breed pork from Mosefund Mangalitsa.
Local Beef and Game from Fossil Farms.

PROSCIUTTO	HOT SOPRESSATA
SALAMI CALABRESE	NDUJA
LONZA	LARDO
BRESAOLA	GAME MEAT SALAMI
FENNEL SALAMI	COPPA

9 per plate 16 for selection of 2 27 for selection of 3
Charcuterie plates served with house pickles and olives.

PIZZETTAS

MARGHERITA 18 tomato, basil, mozzarella
ANCHOVY 18 broccoli rapa, local honey
PROSCIUTTO 18 fig, red onion, pecorino romano
MEATBALL 18 mozzarella, arugula

PRIMI

{ALL PASTAS ARE MADE IN-HOUSE}

AUTUMN AGNOLOTTI 12 pancetta, sage
SEAFOOD TAGLIATELLE 28 littleneck clams, squid, mussels, crushed tomato
RIGATONI 26 mangalitsa pork ragu, broccoli rapa, goat cheese

SECONDI

WHOLE NEW JERSEY BLACK BASS 34 lemon, fennel, herbs
10 OUNCE STRIP STEAK 44 chanterelle mushrooms
BISTRO TURKEY DINNER 32 cranberry, giblet gravy

ANTIPASTI

ITALIAN BREAD SALAD 12
FRESH MOZZARELLA 12 extra virgin olive oil
ROSEMARY INFUSED OLIVES 6
JERUSALEM ARTICHOKE VELOUTE 6
FRIED CALAMARI 14 house marinara
MEATBALLS 14 san marzano tomato

CONTORNO

ARTISAN LETTUCES 9 mozzarella, lemon, evoo
ROSEMARY POLENTA FRITTERS 9
BROCCOLI RAPA 9 golden raisins, capers
EGGPLANT PARMESAN FRIES 9

THANKSGIVING DINNER

APPETIZER

SHAVED FENNEL SALAD citrus, herbs
PROSECCO DELLA VALDOBBIADENE, NINO FRANCO, VENETO
OR
AUTUMN AGNOLOTTI pancetta, sage
PIGATO DELLA RIVIERA LIGURE, TERREFERME, LUNAE, LIGURIA

ENTRÉE

TRADITIONAL TURKEY DINNER
PINOT NOIR RAINSTORM, WILLAMETTE VALLEY, OREGON

DESSERT

DATES chocolate, almonds
OR
APPLE PIE BRACHETTO D'AQUI, CASTEL BOGLIONE, PIEMONTE

\$65 PER PERSON | WITH WINE PAIRING – \$100 PER PERSON
ROAST TURKEY DINNER FOR CHILDREN 11 & UNDER \$25 PER PERSON
(PLUS TAX & GRATUITY)

All animals are 100% source verified from the farm of origin, fed a vegetarian diet and roam in open pastures.