

THANKSGIVING AT IL TERRAZZO | SEVENTY

* \$45 SUPPLEMENT WITH SOMMELIER'S WINE RECOMMENDATIONS PER PERSON

ZUPPA | selection of soups

Lobster Bisque with Lobster Powder, Vanilla Air and Chive

Pumpkin Soup with Cinnamon Spiced Crème Fraiche and Cranberry Compote

** Gewurztraminer, "Trimbach" Alsace, France 2004*

INSALATA | selection of salads

Gem Lettuce with Goat Cheese, Roasted Squash, Applewood Smoked Bacon and Sherry Vinaigrette

Arugula with Tomato, Radish, Cucumber and Lemon Vinaigrette

** Pinot Grigio, "Scarpetta" Friuli, Italy 2007*

COLAZIONE | entrée selections

Slow Roasted Turkey

Chestnut Stuffing, Sweet Potato, Caramelized Brussel Sprouts, Cranberry Emulsion and Giblet Gravy

Halibut

Black Trumpet Mushrooms, Butternut Squash Puree and Black Truffle Emulsion

Prime Filet Mignon

Spinach, Purple Potato Puree and Balsamic Onions

** Pinot Noir, "Archery Summit" Willamette Valley, Oregon 2005*

DOLCI | dessert

Pumpkin Bread Pudding with Praline Ice Cream and Spiced Syrup

** Muscat de Hambourg, "Weltevrede" Robertson, South Africa 1999*

The cuisine of Il Terrazzo is quintessential Italian, implementing an elemental seasonal cooking style with a simplicity of presentation that belies its depth of flavor. The menus are inspired by the trattorias throughout Italy, which are driven by the offerings of local producers. Our sausages, breads, pastas, desserts and gelatos are all made here on The Phoenician resort property.

We are committed to using organic produce and sustainably raised meats and fish, whenever possible.

Buono appetito!



IL TERRAZZO CHEF DE CUISINE VICTOR R. CASANOVA II

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*Contains (or may contain) raw or undercooked ingredients.

As a courtesy to others, please refrain from smoking and using cellular telephones in the restaurant.