

Thanksgiving at SPAGIO

Appetizers

CHARCUTERIE PLATE

cured meats, country paté, international cheeses,
chef Hubert's house made chutney 22

SWEET THAI CHILI CALAMARI

Thai chili sauce, soy reduction,
toasted sesame seeds, scallions 12

PANKO FRIED FRENCH BRIE

lingonberry jam, sliced apple & balsamic reduction 12

CRISP PORK BELLY

Parmesan grits, radish and watercress salad
tossed in lemonette 12

Soups & Salads

PUMPKIN BISQUE

crème fraîche, toasted pumpkin seeds 10

LOBSTER BISQUE

crème fraîche, lobster meat 10

SPAGIO SALAD

assorted greens, Marcona almonds, heirloom tomatoes,
manchego cheese, sherry vinaigrette 8

CAESAR SALAD

baby romaine, shaved parmesan reggiano, white anchovies,
brioche croutons, Caesar dressing 11

ADDITIONS

5 oz. sliced strip steak 11 • 4 oz. grilled or blackened chicken tenders 7
3 oz. salmon filet (med rare) 7 • bleu cheese 3 • anchovies 3

Dinner Entrées

ALL NATURAL AMISH FARMS MAPLE GLAZED TURKEY BREAST

with toasted apple brioche stuffing, red skin smashed potatoes, haricots verts, Chef Hubert's fruit chutney & pan gravy 31

BEEF SHORT RIB POT PIE

braised beef short rib in wild mushroom Burgundy reduction, seasonal vegetables, vol au vent, truffled crème fraîche 23

KOREAN BBQ GLAZED DUCK

half Maple Leaf duck, grilled shiitake mushroom-Asian slaw, vegetable pot stickers 28

PAN SEARED SCALLOPS

sweet corn & avocado salad, brown butter sauce, lemon aioli, fresh pea tendrils 33

ROASTED VEGETABLE STACK

marinated stack of eggplant, zucchini, seasonal squash, portabella mushroom roasted pepper, polenta cake, spinach,
roasted pepper coulis 18 + salmon filet 25 + grilled or blackened chicken 25 + strip steak 29

TRUFFLE FILLED SACHETTI

with peas, seared mushrooms, braised pork & brown butter sauce 19

LOBSTER RAVIOLI

Parisian carrots, sugar snap peas, light beurre blanc sauce 20

Sides

red skin smashed potatoes 6 • seasonal vegetable medley 6 • haricots verts 6