

ARMANI / RISTORANTE
NEW YORK

Thanksgiving Day Menu

Thursday, November 25



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Thanksgiving Day Menu

FAMILY STYLE APPETIZER

Radicchio tardive and persimmon salad, orange and pomegranate dressing

Organic roasted baby beetroot pickled with homemade vinegar,
pecan nuts and buffalo blue cheese

Warm pheasant salad, sour pumpkin, cabbage and pickled cipollini

Assortment of fermented seasonal vegetables

Potato and leek soup with clams' ragout and parsley oil

Hamachi crudo with jalapeno, pink grapefruit and concorde grape vinegar

Pairing: Barone Pizzini, Franciacorta Rosé, Lombardia - Italy

FIRST COURSE

Pumpkin agnolotti with toasted hazelnut,
pecorino Romano foam and black truffle

Pairing: Viticoltori De Conciliis, Cilento Perella 2015, Campania - Italy

MAIN COURSE

Chestnut apple stuffed turkey, gravy and cranberry chutney

Sweet potatoes
Brussel sprouts
Mashed potatoes
Broccolini

Pairing: La Fornace, Brunello di Montalcino 2015, Tuscany - Italy

DESSERT

Squash mousse with lychee and pomegranate sauce,
pepita and butternut squash gelato

Pairing: Santa Vittoria, Vin Santo Valdichiana Toscana 2013, Tuscany - Italy

\$135 PER PERSON
\$105 WINE PAIRING PP

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

Armani / Ristorante started a collaboration with local producer, most of the vegetables and greens that we use are grown in certified organic farms in New York and Pennsylvania