



THE LEOPARD THANKSGIVING SPECIALS
THURSDAY / NOV 23 / 11:30AM - 10PM
SERVING WITHOUT INTERMISSION

CHEF VITO GNAZZO IS PREPARING A SELECTION OF HIS FAVORITE THANKSGIVING DISHES, OFFERED IN ADDITION TO OUR FALL A LA CARTE MENU.

WE LOOK FORWARD TO WELCOMING YOUR FAMILY TO THE LEOPARD THIS SEASON!

THANKSGIVING SPECIALS

APPETIZER

Thanksgiving crab cake with arrabbiata sauce and wild organic greens 26

SOUP

Country legumes and chestnut soup 20

PASTA

Homemade ravioli filled with butternut squash, sheep's milk ricotta and parmesan cheese served with walnut and cinnamon sauce 32

RISOTTO

Wild mushroom and Italian hazelnut risotto 32

FISH

Broiled Dover Sole, braised escarole, Gaeta olives and raisins 56

TURKEY at Des Artistes

Traditional Thanksgiving roasted turkey filled with chestnuts, breadcrumbs and Italian sweet sausage served with Idaho and sweet mashed potatoes, gravy and cranberry sauce 43

DOLCI

Apple pie with vanilla ice cream and caramel sauce 16

Pumpkin pie with maple gelato 16

RESERVATIONS ARE HIGHLY RECOMMENDED.

**HAPPY THANKSGIVING
TO YOUR FAMILY FROM OURS!**