

# MOLOS RESTAURANT THANKSGIVING DINNER

\$70 Per Person

\$120 with Wine Pairing

## First Course

CREAM OF AMISH TURKEY SOUP

BUTTERNUT SQUASH SOUP  
*Greek Yogurt Swirl*

Prosecco, Luca Paretti, Velettò, DOC Italy

## Second Course

ORGANIC HEARTS OF ROMAINE, RADICCHIO AND ARUGULA  
*Champagne Vinaigrette*

Chevin Blanc, Pine Ridge, Napa Valley, California

## Main Course

OVEN ROASTED WHOLE ORGANIC TURKEY  
*Apple and Turkey Confit Stuffing, Brussels sprouts with Corinthian Raisins and Walnuts & Candied Sweet Potato Mash*

Cote Du Rhone, Vieilles Viagnes, Clos Du Mont, Oliver France 2019

## Dessert

PUMPKIN PIE  
*Served with Gelato*

COCONUT CUSTARD PIE

BAKLAVA SAMPLER

Mavrodaphne, Sweet Red, Achaias Claous, Greece

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