



# SAN LORENZO



THANKSGIVING 2024  
at Hotel Saint Vincent

## PRIMI AL TAVOLO

Sweet Potato &  
Taleggio Arancini

Medjool Dates &  
Gorgonzola Dolce

Oysters &  
Sterling Caviar

Roasted Heirloom Peppers &  
Tomato Confit  
*cured anchovies & chives*

Fresh Baked  
Parker House Rolls  
*sage & lemon butter*

## THANKSGIVING BUFFET

Cider-Brined Turkey Breast  
& Confit Legs

Prosciutto Gravy

Prime Rib Roast

Grilled Cranberry Sauce

'Nduja Cornbread Stuffing

Green Bean &  
Porcini Casserole

Pecorino & Rosemary  
Mashed Potatoes

Calabrian Chili Corn Casserole

Cacio e Pepe  
Mac & Cheese

Mixed Chicories & Shaved  
Fennel Salad  
*pistachio, spazzacamino*

## DESSERT

Italian Wedding Cookies

Candied Pecan Cannolis

Stracciatella Cannolis

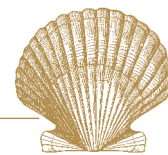
Pumpkin Cream Tiramisu  
*crème fraîche*

Pistachio Gelato





# SAN LORENZO



## WINES BY THE GLASS

### SPARKLING

Bisol 'Jeio' Brut  
*Prosecco, ITA 14/68*

J.B. Adam Rosé Brut  
*Crémant d'Alsace, FRA 18/88*

Joseph Perrier Brut  
*Champagne, FRA 26/128*

### ROSÉ

Feudo Montoni 'Rosé di Adele'  
*Etna Rosato, Sicilia, ITA 17/66*

Gavoty 'Récital'  
*Côtes de Provence, FRA 15/58*

### ORANGE

Field Recordings 'Skins'  
*Chenin Blanc, Central Coast, CA  
15/58*

### WHITE

Angelo Negro 'Serra Lipini'  
*Roero Arneis, ITA 15/58*

Terlano, Pinot Grigio  
*Alto-Adige, ITA 15/58*

Corte Mainente Garganega Blend  
*Veronese, ITA 16/62*

J. de Villebois Sauvignon Blanc  
*Pouilly-Fumé, FRA 20/78*

Benanti Carricante  
*Etna Bianco, Sicilia ITA 21/82*

Flowers Chardonnay  
*Sonoma Coast CA 22/86*

### RED

Heitz Cellar Grignolino,  
*Napa, CA 15/58*

Bindi Sergardi 'Sammie's Fiasco'  
*(1L), Chianti, ITA 16/78*

Brovia 'Vignavillej'  
*Dolcetto d'Alba, ITA 17/66*

Moon Springs Pinot Noir  
*Sonoma County, CA 18/70*

Duc des Nauves Red Blend  
*Côtes de Bordeaux, FRA 23/90*

La Torre  
*Rosso di Montalcino, ITA 24/94*

Podere Le Boncie 'Chiesamonti'  
*Sangiovese, Toscano, ITA 24/94*

## HOUSE COCKTAILS

Italian Margarita 15  
*lunazul tequila, cappelletti aperitivo, lime, citrus salt*

Birds of Paradise 16  
*ford's london dry, lillet blanc, giffard apricot,  
lemon, basil*

Nostra Paloma 18  
*LALO tequila, salted grapefruit, campari,  
lime, soda*

Giuseppe's Old Fashioned 15  
*old forester bourbon, cardamaro, cocchi americano,  
bitters, orange & cherry*

Negroni Pagliacci 16  
*ford's gin, blueberry jasmine green tea, comoz blanc,  
aveze gentian*

La Rosa Sour 18  
*vodka, malfy rosa gin, ramazotti rosato, lemon,  
strawberry, egg white*

## SPRITZ

Saint Vincent Spritz 14  
*aperol, grapefruit, rosemary-honey, sparkling wine*

Hurricane 75 15  
*aged rum, fassionola, lemon, sparkling wine*

El Cubano Viejo 16  
*three rum blend, mint, lime, angostura, sparkling wine*

## MARTINI

Vesper Bergamotto 18  
*vodka, gin & italicus bergamotto-shaken hard with a twist*

Tuxedo #2 18  
*ford's gin, comoz blanc, maraschino, herbsaint rinse*

Barolo Manhattan 20  
*rittenhouse rye, barolo chinato, angostura, cherry*

The Espresso Martini 20  
*vodka, tempus fugit cacao, coffee liqueur, frangelico,  
intelligentsia espresso*

