



VILLA D'ESTE®

LAGO DI COMO

THANKSGIVING *Dinner*

27th November 2025

STARTERS

Zucchini blossom with porcini mushrooms and thyme sabayon

Crisp lettuce hearts with blue cheese and pecan nuts

Velouté of porcini mushrooms and chestnuts with sour cream

Steamed prawns with horseradish cocktail sauce

Maine lobster salad

Marinated Black Angus beef with radicchio, Parmigiano Reggiano and berries

Coleslaw with roasted smoked ham and chestnut honey

BREAD SELECTION

Warm artisanal cornbread served in a wicker basket

FIRST COURSES

Fresh egg tagliolini with alpine butter and Alba white truffle

Pumpkin tortelli with robiola cheese and black truffle

MAIN COURSES

Traditional Thanksgiving turkey with cranberry sauce

Salt-crusted Mediterranean sea bass

SIDE DISHES

Sweet potatoes

Creamed spinach

Brussels sprouts braised with bacon

Sautéed mixed mushrooms


Mashed potatoes with gravy



DESSERT SELECTION

New York cheesecake
Brownies with chestnut cream
Traditional American apple pie
Lemon meringue tart
Pecan pie
Pumpkin pie

220 Euro per person
Beverages not included



The gastronomic experience is designed for the whole family: alongside the main menu, we also propose a dedicated children's menu, created to combine simplicity and quality, with dishes that satisfy their tastes while preserving the excellence of our ingredients.

Here is our proposal to delight little guests.

CHILDREN'S MENU

Potato gnocchi with tomato and basil
Veal Milanese with French fries
Chocolate profiteroles

80 Euro per person
Beverages not included



For information and reservations:
restaurant.reservation@villadeste.it
+39 031 348400



WE KINDLY INVITE YOU TO INFORM US OF ANY DIETARY REQUIREMENTS AT THE TIME OF BOOKING, SO THAT WE MAY BEST TAILOR YOUR CULINARY EXPERIENCE. FOR DETAILED INFORMATION REGARDING INGREDIENTS AND ALLERGENS, DEDICATED DOCUMENTATION IS AVAILABLE UPON REQUEST.