

Citarella

THE ULTIMATE GOURMET MARKET



Thanksgiving Menu 2018

NEW YORK CITY • HAMPTONS • GREENWICH, CT

THE CITARELLA STORY

Celebrating more than 100 years of culinary history!

As a family run business, we're driven by a passion for great food and the desire to help fill your family table with traditional, handcrafted favorites.

Led by owner Joe Gurrera — and his commitment to superior quality — we have grown from a respected NYC seafood shop into a gourmet hotspot with locations across New York City, the Hamptons, and Greenwich, CT. Each of our 7 gourmet markets offers thoughtfully sourced ingredients and chef-prepared dishes.

Our selection includes an incredible variety of fresh seafood, prime dry-aged meats, fresh produce, chef-prepared foods and pastries, international cheeses, cured meats, smoked fish, a line of curated Citarella products; and more. And our Greenwich, CT wine shop boasts a dazzling display of fine vintages and artisanal spirits.

“I love Thanksgiving because it’s all about family, friends and good food. At Citarella, we share the very best with you, so you can enjoy every moment too.”

- Joe Gurrera

NEW YORK CITY **HAMPTONS** **GREENWICH, CT**
212-874-0383 631-283-6600 203-861-6900

Coming Soon: Hudson Yards - Spring 2019

Citarella Services: Personal Shopping • NYC Delivery • In-Store Pickup • Nationwide Shipping
Inquire in-store or call 212-874-0383. Prices are subject to change and may vary by location.
All items are subject to availability. Not responsible for typographical errors.

Table of Contents

4	Thanksgiving Feast	18	Butcher
7	Thanksgiving Appetizers	20	Desserts
8	Thanksgiving Entrées	22	Catering
10	Sides & Stuffings	24	Gift Ideas
14	Cheese	26	Cooking Tips
17	Seafood	27	Wine



Thanksgiving Feast

As a family-run business, we believe that spending time around the table with family and friends is one of the most important holiday traditions.

CITARELLA THANKSGIVING FEAST

DINNER FOR EIGHT – \$199

This carefully curated gourmet dinner for eight includes everything you need to host a traditional Thanksgiving meal. Simply warm and serve.

Pumpkin Bisque
Sautéed String Beans
Glazed Sweet Potatoes
Chunky Mashed Potatoes
Wild Rice Stuffing
Cranberry Conserve
Corn Bread
Chicken Stock
Roasted Free Range Turkey
Turkey Gravy
Pumpkin Pie

POPULAR ADD-ONS:

Chestnut Stuffing, Sausage Stuffing, Pomegranate Seeds, Baked Acorn Squash,
Sautéed Brussels Sprouts, Poached Asparagus, Apple Pie,
Chocolate Pecan Pie, Thanksgiving-decorated Cookies and Cupcakes

Let our chefs prepare your Thanksgiving meal this year, and enjoy more time with those you hold near and dear.



Thanksgiving Appetizers

An elegant introduction to your holiday meal.

CAVIAR & FOIE GRAS

Citarella Osetra Caviar
Citarella American Caviar
Citarella Salmon Caviar
Crème Fraîche
Pâtés & Foie Gras Terrines
Fresh Duck Foie Gras (Grade "A")
Medallion of Duck Foie Gras (with truffles)
Citarella Blinis

TRUFFLES

Fresh White Truffles
Fresh Black Truffles

HORS D'OEUVRES

Crab Cakes
Assorted Quiche

SPREADS & DIPS

Artichoke Spread
Sun-Dried Tomato Spread
Roasted Eggplant Spread
Black Olive Spread
Baked Salmon Spread
Smoked Salmon Spread
Whitefish Spread
Assorted Hummus
Spinach Dip
Tzatziki Dip

HEARTY BITES

Turkey Meatballs
Chicken Pot Pie
Turkey Pot Pie

SALADS

Beet Salad
Cucumber Salad
Celery Root Salad
Carrot Salad
Wild Rice Salad

SOUPS & STOCKS

Lobster Corn Chowder
Cream of Wild Mushroom Soup
Chicken Noodle Soup
Mushroom Barley Soup
Lobster Bisque
Pumpkin Bisque
Sweet Potato & Ginger Bisque
Turkey Gravy
Chicken Stock

PASTAS

Pumpkin Ravioli*
Porcini Ravioli*
Sweet Potato Ravioli*
Pumpkin Tortellini*
Lasagna Bolognese
(*our fresh pastas are uncooked)

SAUCES

Dill Sauce
Demi-Glace
Cranberry Conserve

THE FULL CITARELLA EXPERIENCE: See our catering section (page 22) for an assortment of our crowd-pleasing hors d'oeuvres. Please place your order 72 hours in advance.

Thanksgiving Entrées

Find the perfect centerpiece for your holiday table.

FRESH CITARELLA FREE-RANGE TURKEYS

Raised locally on a healthy all-vegetable diet, our free-range turkeys are naturally flavorful and delicious. These **gluten-free** turkeys range from 10 to 30 pounds, making them perfect for a small family meal or a generous holiday feast.

FRESH ORGANIC TURKEYS

Juicy and tender with a traditional flavor, our certified organic turkeys are non-GMO, antibiotic-free, and raised without growth hormones. Turkeys range from 10 to 20 pounds.

ROASTED TURKEYS

Let us do the cooking! Our cooked turkeys are simply seasoned and roasted for the best flavor. 12-pound and 18-pound (free-range only) birds available. Limited quantity, order soon. (Needs to be reheated and carved.)

HAM

Fill your kitchen with the mouthwatering aroma of savory, slow-roasted ham. Choose from a fine selection: for reheating - smoked boneless, smoked (whole or half), or spiral-cut (whole or half) with a sweet honey glaze. If you'd prefer to cook your own we have fresh hams available.

ENTRÉES

- Turkey Wellington (6 – 7 lb)
- Rotisserie Chicken (2 – 2½ lb)
- Rotisserie Turkey Thighs (½ lb)
- Roast Turkey Breast (3 lb, sliced or whole)
- Roasted Goose (12 lb)
- Roasted Stuffed Cornish Hens (1¼ – 1½ lb)
- Roasted Capon (8 – 10 lb)
- Prime Beef Filet Roast (4 lb)

THE FULL CITARELLA EXPERIENCE

Visit our Produce, Deli, and Bread departments for an international selection of Appetizers, Charcuterie, Smoked Fish, Caviar, Olives, and more.

Please place your order 72 hours in advance.



More Sides

GLAZED SWEET POTATOES – \$8.99 lb

A must-have on every Thanksgiving table, our sweet potatoes are sliced and baked with butter, brown sugar, and fragrant orange zest.

BAKED STUFFED ACORN SQUASH – \$5.99 lb

A fall favorite, this delicious purée is seasoned with spices and baked in the oven until lightly caramelized and subtly sweet.

SWEET POTATO PURÉE – \$8.99 lb

Mashed by hand for a wonderfully rustic texture, our purée has just a hint of seasoning to complement the natural flavor of the sweet potatoes.

BUTTERNUT SQUASH WITH CRANBERRIES – \$7.49 lb

A simple yet flavorful blend of roasted butternut squash, olive oil, and sweet onion, topped with cranberries

CHUNKY MASHED POTATOES – \$7.99 ea (24 oz.)

Delicious chunks of potatoes, blended with garlic, milk, salt and black pepper

POTATO PURÉE – \$4.99 ea (pint)

Freshly cooked potatoes are puréed not mashed, for a buttery smooth and luxuriously creamy texture.

POACHED ASPARAGUS – \$12.99 lb

Cooked gently, just until tender, these delicate asparagus spears are drizzled with Citarella extra-virgin olive oil and tossed with colorful diced peppers.

SAUTÉED BRUSSELS SPROUTS – \$8.99 lb

Cooking Brussels sprouts brings out their natural sweetness. We add a touch of fruity extra-virgin olive oil and savory, sautéed onions for a side dish with a perfectly balanced flavor.

SAUTÉED STRING BEANS – \$9.99 lb

Sautéed simply in extra-virgin olive oil until they reach a perfectly balanced tender-yet-crisp texture.

These bright green beans are a holiday favorite.

TURKEY GRAVY – \$4.99 ea (pint)

Smooth, silky, and made from homemade turkey stock and giblets, our gravy is skillfully simmered to perfection in our own kitchen.

CORN BREAD – \$4.99 ea

Organic cornmeal, plump kernels of corn, and a touch of sweetness; our homemade cornbread is freshly baked to be wonderfully moist and delicious!

ADDITIONAL SIDES

Stuffed Artichokes
Sautéed Carrots
Sautéed Kale
Roasted Corn Salad
Beets Al Forno

Grilled Mixed Vegetables
Roasted Rosemary Potatoes
Mac & Cheese
Pomegranate Seeds

Cheese

TRUFFLE CHEESES

PARRANO WITH TRUFFLES

Parrano blends the flavor of a nutty salty Parmesan with the creamy sweetness of a Gouda, but enhances the flavor even further with addition of Italian black truffles. Pair with raspberry and anise confit.

MOLITERNO AL TARTUFO

Injected with thick veins of rich black truffle, this show-stopping, fan-favorite cheese is fantastic with risottos.

ALTA LANGA TRUF 3

Balanced flavors of grass, mushrooms, cream & milk. Great with crusty, sliced bread.

CITARELLA SPANISH CHEESE

3-MONTH MANCHEGO

The youngest of the La Mancha region cheeses — and our most popular. Soft creaminess gives way to wonderfully grassy flavor.

6-MONTH MANCHEGO

Made using sheep's milk from Spain's La Mancha region, this cheese is richer and oilier than the 3-month variety. The additional aging allows the cheese to develop a rich, grainy texture.

9-MONTH MANCHEGO

This unpasteurized gem is made by hand on a small, family owned farm. It has a robust, sweet flavor that is truly extraordinary.

CABRA CON PAPRIKA

This Manchego-style goat cheese is smooth and mild, with just a hint of peppery paprika flavor.

TRADITIONAL CHEESES

BRILLAT WITH CRANBERRIES

A famous triple crème named after eighteenth century gastronome, Brillat Savarin. Covered in crushed cranberries, it's sweet with a hint of tartness. A definite crowd-pleaser. Pair with our Citarella Damson Plum preserves.

PONT AU L'ÉVÊQUE

One of Normandy's oldest cheeses. Washed in brine and aged for eight weeks, it is wonderfully aromatic with a rich, nutty flavor that complements pastas, squash, and apples.

COLSTON BASSET STILTON

Hand-ladled for a chilled butter texture, with a luxurious almond opening and a bright, tangy finish.

RACLETTE

Acidic, nutty, and sweet. Melt and serve with charcuterie or winter vegetables.

EMMENGOAT

This cheese takes inspiration from one of the world's best-known cheeses, Emmentaler. Extremely smooth and dense, scattered with holes throughout, but with sweet notes. Pair with Prosciutto and roasted garlic onion jelly.

CABOT CLOTH-BOUND CHEDDAR

Buttery, with hints of toffee. Not too sharp. Great with fruit and our freshly baked pies.

From creamy, delicate wheels to boldly aromatic wedges — these special selections are a welcome addition to any holiday spread.

PAIRINGS

Fig & Black Pepper Confit, Apricot & Cumin Confit, Raspberry & Anise Confit, Rhubarb & Muscat Confit, Cranberry Chutney, Apple Chutney, Pepper Jelly, Pomegranate Jelly, Roasted Garlic Onion Jelly, Membrillo, Caramelized Pecans

CRACKERS, CRISPS & TOASTS

Aged Parmesan Crisps, Everything Parmesan Crisps, Sesame Parmesan Crisps, Italian Herb Parmesan Crisps

FINE CHEESE COMPANY TOASTS

Apricot Pistachio Sunflower, Cherry Almond Linseed, Date Hazelnut Pumpkin, Quince Pecan & Poppy Seed

IMPORTED CITARELLA FRENCH PRESERVES

Apricot, Purple Fig, Damson Plum, Strawberry



Seafood

Access to the freshest seafood depends on trusted relationships — like those between our fishmongers and valued fishermen.

OYSTERS BY THE DOZEN

~ also available ½ shell or shucked

Cape
Belon
Fishers Island
Prince Edward Island
Kumamoto
Wellfleet
Peconic

CLAMS

Razor
Little Neck
Cherrystones
New Zealand Cockles

MUSSELS

Prince Edward Island
New Zealand

SHELLFISH

Sea Scallops
Nantucket Bay Scallops (seasonal)
Raw Cleaned Shrimp (lg & jumbo)
Cold Water Lobster Tails
Live Lobsters (sm + lg)
Langoustines

SEA URCHIN

East Coast Uni
West Coast Uni

FISH

Tuna
Cod
Wild Salmon
Norwegian Salmon
Organic Salmon
Branzino
Flounder
Smelts
Imported Sardines
Squid
Octopus
Eel
Baccala (Salted Cod)

READY TO EAT

Cocktail Shrimp (lg & jumbo)
Cooked Octopus
Jumbo Lump Crab Meat
Stone Crab Claws
Jonah Crab Claws
Alaskan King Crab Legs
Steamed Lobsters (sm & lg)
~ cracked & split upon request

SAUCES

Mustard Sauce
Cocktail Sauce
Tartar Sauce
Dill Sauce

Photo from “Joe Knows Fish,” debut cookbook, Citarella’s owner and original fishmonger, Joe Gurrera. Book available in store and online.

Let our team of experts provide you with the best for your holiday table!

Butcher

TURKEY

Citarella Free Range Turkey (10 – 30 lb)
Organic Turkey (10 – 20 lb)
Bell & Evans Turkey (10 – 20 lb)
Kosher Turkey (10 – 16 / 16 – 20 lb)
Wild Turkey (6 – 8 lb)
Smoked Turkey (10 – 12 / 12 – 14 lb)
Citarella Turkey Breast (4 – 7 / 10 – 12 lb)
Turducken
Turkey Gizzards

BEEF & PORK

Beef Wellington – Ready-to-Cook ~ individual ($\frac{3}{4}$ – 1 lb)
Prime Beef Filet Roast (4 lb)
Standing Prime Beef Rib Roast (2 – 7 ribs)
Crown Roast of Pork (16 ribs)
Fresh Ham (9 – 10 lb or 18 – 20 lb)
Smoked Ham – Boneless (2 – 3 lb)
Smoked Ham – Bone In (7 – 8 or 14 – 16 lb)
Smoked Ham – Bone In – Spiral Cut (7 – 8 lb or 14 – 16 lb)

POULTRY & FOWL

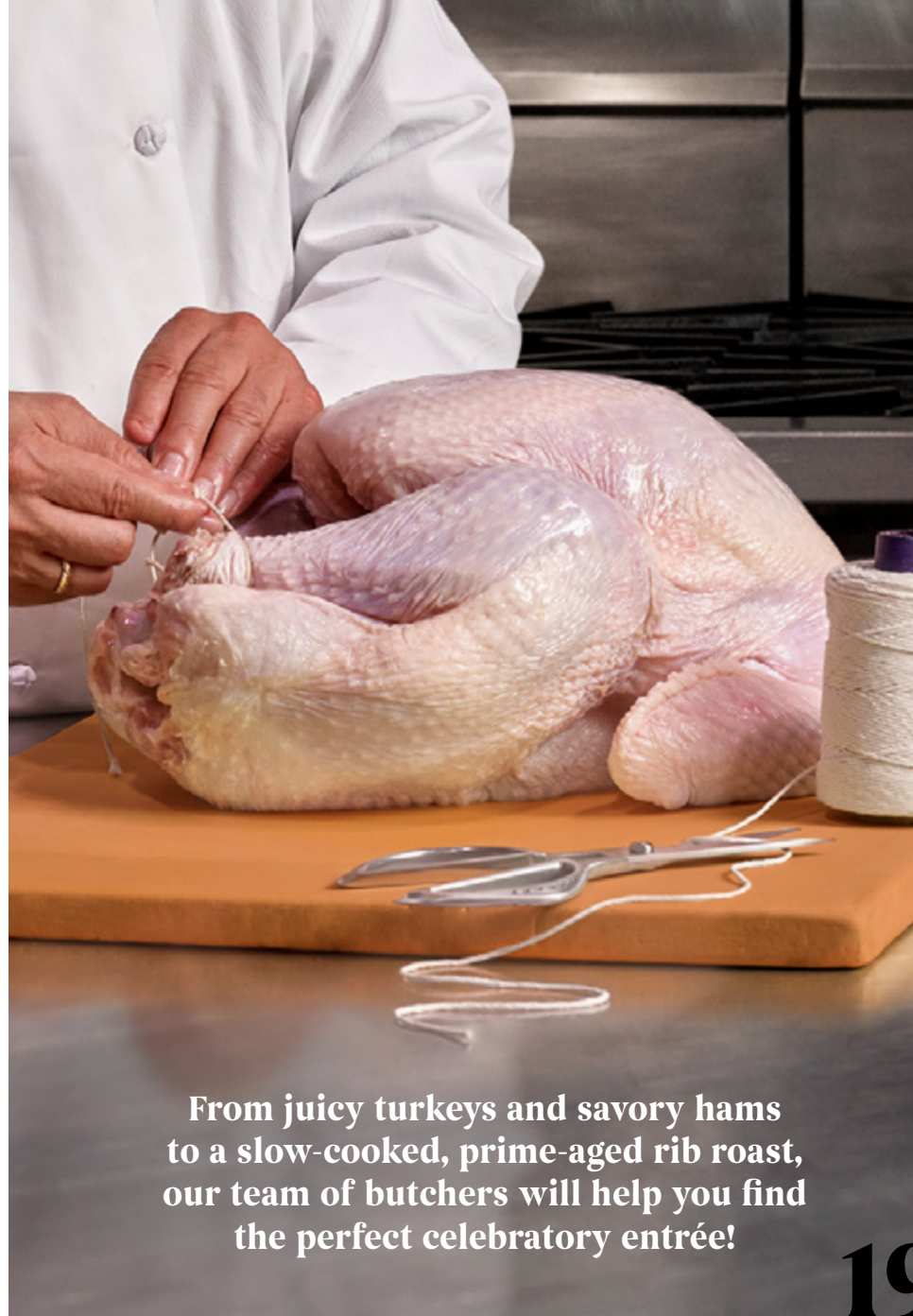
Citarella Organic Chicken
Citarella Natural Chicken
Cornish Hens (1 – $\frac{1}{4}$ lb)
Capon (8 – 10 lb)
Goose (10 – 16 lb)
Long Island Duckling (5 – 6 lb)
Magret Duck Breast
Squab • Poussin • Rabbit • Quail
Boneless Quail (4 pack)

LAMB & VEAL

Crown Roast of Lamb (16 ribs)
Shoulder of Veal Roast (boneless 5 lb)

FOR STUFFING

Fresh Loose Sweet Sausage
Fresh Loose Country Sausage



From juicy turkeys and savory hams
to a slow-cooked, prime-aged rib roast,
our team of butchers will help you find
the perfect celebratory entrée!

For a meal as special as Thanksgiving, not just any turkey will do.
We take special care to ensure that our turkeys are only of the highest quality, and
that's why we turn to nearby Plainville Farms. For more information on where
we source our turkeys, go to citarella.com/knowyourturkey

Desserts

PUMPKIN PIE

We believe that less is more in the kitchen.

That's why we use the simplest, freshest ingredients when we make our pumpkin pies — sugar pumpkins, silky butter, spice and farm-fresh eggs.

The result? A classic fall favorite at its best.

APPLE PIE

We love baking from scratch.

That's why we make the time to hand-peel and hand-cut crisp, juicy apples for our artisanal apple pie. Tossed with a hint of cinnamon and nestled into a flaky pie crust, they make the perfect sweet treat.

CHOCOLATE PECAN PIE

Nothing pairs more perfectly with sweet, crunchy pecans than decadent chocolate and a rich, buttery crust!

SOUR CREAM APPLE PIE

Perfectly balanced in flavor and texture, this pie has a subtle tanginess from sour cream; a fragrant, spiced aroma from ground cinnamon; and a fantastic crunch from our walnut crumble topping.

THANKSGIVING SWEETS

Strawberry & Rhubarb Pie,
Apple Crumb Pie, Cherry Pie
Blueberry Crumb Pie

FRESH FRUIT

Seasonal Fruit Bowl

CAKES

Champs Élysées, Flourless Chocolate,
Chocolate Fudge, Rustic Strawberry
Chocolate, Vanilla Meringue,
Vanilla Velvet Lemon, Maracaibo,
Walnut, Red Velvet, Tiramisu,
Traditional Ricotta Cheesecake,
NY-Style Cheesecake

TARTS

Apple, Lemon, Mixed Berry,
Pear Frangipane, Raspberry Lemon

SMALL BITES

Decorated Cupcakes
Chocolate-Dipped Strawberries*
Cannoli-Dip
Assorted Cookie Boxes
Mini Tarts
Mini Brownies

ANY TIME TREATS

Pumpkin, Apple,
Carrot, Chocolate Tea Cakes,
Pumpkin Muffins

COFFEE

Citarella House Blend Coffee
Citarella Dark Blend Coffee
Citarella Decaf House Blend

FINE CHOCOLATES

Citarella Assorted Truffles
Citarella Assorted Pralines
Citarella Chocolate Bars

THE FULL CITARELLA EXPERIENCE

The grand finale to any holiday meal, choose from our selection of gourmet teas & freshly ground coffees for a perfectly delicious dessert course.

*Special order only & sold by the dozen

Made by hand, using the best ingredients,
and fresh from our ovens every day.



Catering

HORS D'OEUVRES

HEAT & SERVE

(12 piece minimum per item)

Spanakopita
Frank 'n Blanket
Artichokes w/ Boursin Cheese
Brie, Pear & Almond Filo Pouch
— **\$1.50 ea**

Chicken Chao
Chorizo Empanada
Firecracker Chicken
Korean BBQ Spring Roll
Texas White Wings
Mini Beef Wellington
Black Bean & Cheese Quesadilla
Caramelized Onions & Feta in Filo Cup
— **\$2.50 ea**

Mini Crab Cakes
Tartar Sauce
— **\$3.00 each**

Baked Clams (12 per tray)
— **\$19.99**
Baked Escargot (6 per tray)
— **\$4.99**

CANAPÉS

(served room temperature)

Beef Filet & Creamy Horseradish
Smoked Chicken w/ Papaya
Ciliegine & Sundried Tomato
Smoked Duck & Cranberry
Prosciutto Bow Tie
— **\$3.50 ea**

CITARELLA PARTY PLATTERS

SHRIMP COCKTAIL — \$85 / \$128

Fresh large shrimp, steamed and served with lemons and cocktail sauce.

PRIME FILET MIGNON — \$190 / \$275

Tastefully decorated for a beautiful display, our tender, sliced filet mignon is served with our own crème fraîche horseradish sauce.

INTERNATIONAL CHEESE — \$95 / \$145

A sophisticated spread of imported and domestic cheeses served with juicy grapes, assorted mixed nuts, and our rustic, house-made crostini.

GARDEN CRUDITÉ BASKET — \$45 / \$65

Crisp, colorful, and garden-fresh, this medley of vegetables is served with our flavorful dill sauce or roasted red pepper aioli.

PÂTÉ — \$60 / \$90

Enjoy a selection of fine pâtés and terrines with olives, cornichons, Dijon mustard, and our rustic crostini.

SEASONAL FRUIT — \$45 / \$65

A medley of juicy, in-season fruits such as melons, fresh berries, pineapple, and grapes.

Expertly prepared
for effortless entertaining.

SESAME CHICKEN FINGERS — \$40 / \$60

Crispy chicken fingers made with only white meat, arranged on a platter and served with sweet-and-tangy honey mustard sauce. Best served warm.

VEGETARIAN — \$120

ONE SIZE (FEEDS 10 – 12)

A colorful spread featuring grilled mixed vegetables, stuffed grape leaves, Judean artichokes, roasted red peppers, and marinated bocconcini — the perfect toppings for our crostini, served alongside.

TUSCAN APPETIZING — \$120

ONE SIZE (FEEDS 10 – 12)

A country-style appetizer tray with marinated bocconcini, grilled vegetables, Italian meats, cheeses, and imported olives — accompanied by a basket of our rustic crostini.

SUSHI

Enjoy a dazzling display of sushi, made to order.

(Please note — sushi orders require 72 hours advance notice. We recommend 3-4 pieces per person, per hour.)

PASTRY PLATTERS

Chocoholic's Delight — \$45 / \$65
Assorted Sweets — \$45 / \$65
Chocolate-dipped Strawberries — \$85 / \$115

WHOLE DECORATED POACHED SALMON

8 lb — **\$159.99 / 12 lb. \$239.99**

Perfect served cold or at room temperature, our poached salmon is silky and rich. Decorated with cucumber slices and diced colorful bell peppers, it is as stunning as it is delicious.

DILL SAUCE — \$4.99

ASSORTED COCKTAIL

SANDWICHES — \$225 ONE SIZE (60 PIECES / FEEDS 15-20)

Smoked salmon, seedless cucumbers, and cream cheese on pumpernickel and sesame bread

Roast beef, horseradish crème fraîche, grilled red onion, Asiago cheese, and mesclun greens on multi-grain bread

Turkey, honey mustard, brie cheese, tomato and mesclun greens on whole wheat bread

Rosmarino ham, romesco sauce, pepper jack cheese, tomato and mesclun greens on ciabatta bread

Mozzarella, pesto sauce, tomato, balsamic redux and arugula on foccacia bread

JUST ASK: We also have sternos, chafing trays and stands, serving utensils, and flowers for your holiday table. We recommend a small platter for 10 or a large platter for up to 15 guests.

To better serve you, for catering orders, please give us 72 hours advance notice.

Prices are subject to change and may vary by location.

All items are subject to availability. Not responsible for typographical errors.

Citarella Gift Ideas

The difference is in the details — that's why we work with you to customize the perfect food gift!

CITARELLA GIFT CARDS

Our gourmet markets are a foodlover's paradise. Give a Citarella gift card and let your favorite epicurean choose something special from our store. Available in store & online.

GOURMET /

GRAND GOURMET – \$119 / \$159*

Give the gift of the gourmet pantry with these hand-selected antipasti essentials.

Sweet and savory favorites make appetizing easy.

THAT'S SO SWEET /

THAT'S EXTRA SWEET – \$89 / \$139*

Like a kid in a candy store! This collection of confectionery delights will have the young — and young at heart grinning from ear to ear!

NATURE'S HARVEST /

GRAND NATURE'S HARVEST – \$69 / \$119**

A bounty of natural goodness: sweet, succulent fruit sings when paired with rich artisanal chocolate or our fresh, handmade pastries.

CITARELLA'S FINEST SELECTION – \$359**

WITH CAVIAR – \$499**

Exceptional luxury and an epicurean sensibility — this generous gift overflows with rich, flavorful treasures. Perfect for someone who has it all.

CITARELLA'S FEAST – \$315*

From a family-style Italian dinner to after-dinner coffee and sweets — a true culinary feast.

GOURMET SAMPLER – \$49.99

The snacks we'd want to share at our own movie night or casual get-together, complete with a reusable green bag to carry them in!

CHEESE SAMPLER – \$49.99**

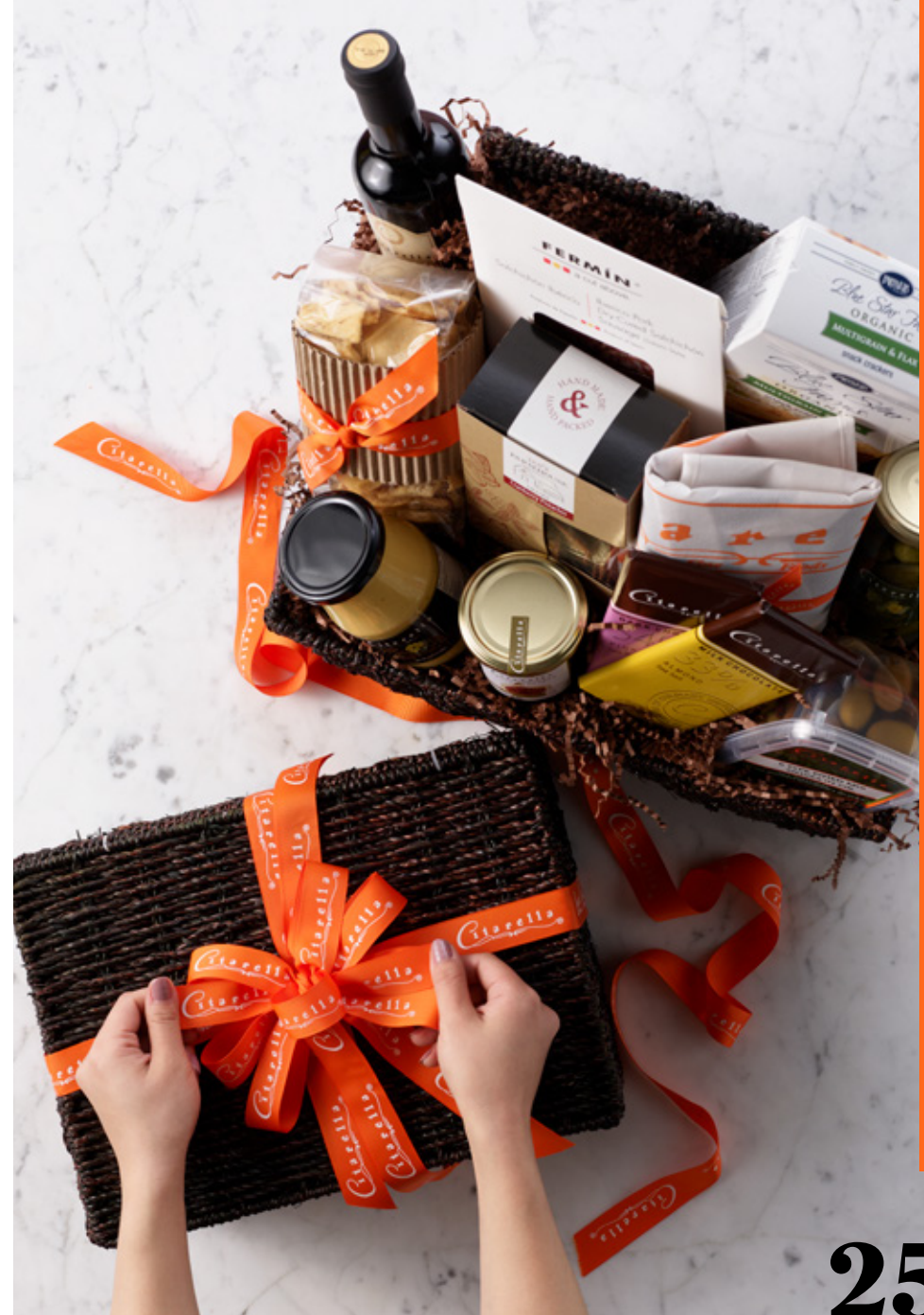
Cheese lovers will savor this selection of cheeses and perfectly paired accompaniments.

SWEET SAMPLER – \$49.99

Cookies, candy, caramel popcorn, and more: there's nothing sweeter than sharing a tasty snack with friends!

FRUIT SAMPLER – \$49.99**

This basket of good-for-you treats will satisfy any sweet tooth with ripe, juicy fruit, tender dried pineapple, and crunchy cranberry trail mix.



Buying more than a few? Ask about corporate pricing.

*Free ground shipping & local delivery. **Perishable. Ships priority overnight.

Cooking Tips

Bring a stunning Thanksgiving dinner to your table with ease — we've spent hours testing and perfecting these cooking methods in our own kitchen.

TURKEY

1. Remove turkey from bag.
2. Remove turkey parts (neck, heart, gizzards, and liver) from cavity.
3. Rinse turkey with cold water inside and out. Drain water. Pat dry.
4. Season to taste. For best results, add spices inside the turkey as well.
5. Lay turkey on a rack inside a roasting pan. Add 1-2 cups of Citarella chicken stock to the bottom of the pan. Cover with an aluminum foil tent.
6. Roast in a pre-heated oven at 375 degrees Fahrenheit, basting every 20 minutes, until the turkey reaches an internal temperature of 165 degrees. Use a thermometer, inserted into the innermost part of the thigh and the thickest part of the breast, to measure the temperature. An un-stuffed turkey will cook approximately 13 minutes per pound and a stuffed turkey, 15 minutes per pound.
7. For a golden color, remove aluminum foil tent approximately 30 minutes before removing the turkey from the oven.
8. This is also a good time to start heating side dishes.
9. Remove the turkey from the oven and let rest for 20 minutes before carving. This is a good time to place side dishes on the dinner table.

HAM

1. Remove the ham from plastic wrap.
2. Place ham, cut-end down on a rack in a roasting pan.
3. Add water to the bottom of the pan and cover tightly with foil.
4. Bake in a preheated 325-degree Fahrenheit oven until a meat thermometer inserted into the thickest part of the ham registers 135 degrees.
5. Apply the glaze to the ham. Increase the oven temperature to 400 degrees and bake uncovered for an additional 15 minutes, until the glaze reaches a deep caramel color.

Wine

Here are six wine varietals we are drinking this Thanksgiving:

BUBBLES

Brighter, lighter sparkling wines will do best in the early hours of your Thanksgiving celebration with Hors d'Oeuvres. For the entrée, choose a richer option that will carry you through.

CHARDONNAY

Chardonnay is a Thanksgiving classic. Pick a chardonnay that is well balanced and not so heavy that it will compete with the turkey and stuffing on your plate.

MERLOT

Since Thanksgiving flavors run from sweet to spicy to salty and roasted – varietal is a great choice for fans of dark meat.

RIESLING

Even though it pairs exceptionally well with sweet desserts like pumpkin pie and cheesecake, Riesling's versatility has made this a food-friendly crowd pleaser for all courses.

GAMAY

Gamay is becoming incredibly flexible and surprisingly powerful. From cucumber salads and wild salmon, to prime beef filet roast – Gamay is a Thanksgiving winner!

ZINFANDEL

Zinfandel is very versatile, easy-drinking crowd-pleaser that could accompany the myriad of dishes on your Thanksgiving menu.

All varietals come in a range of price points. Call us at (203)-862-8466 today to help you put together your Thanksgiving Wine Menu.

CITARELLA SERVICES:

Personal Shopping • NYC Delivery

In-Store Pickup • Nationwide Shipping

Inquire in-store or call 212-874-0383



Please have your orders in by the following dates:

Friday 11/16 for Monday 11/19

Friday 11/16 for Tuesday 11/20

Saturday 11/17 for Wednesday 11/21

Monday 11/19 for Friday 11/23

Please note all Citarella stores are closed Thanksgiving Day.

CITARELLA.COM

FACEBOOK.COM/CITARELLAGOURMETMARKET