

THANKSGIVING MENU

NOVEMBER 25TH, 2021

AMUSE

BEAUSOLEIL OYSTER SUPREME

BLACK TRUFFLE AND SMOKED TROUT CAVIAR, UNI, PONZU

ORA KING SALMON TOAST

CRÈME FRAICHE, BEET PICKLED SHALLOTS, CHIVES

FRIED OYSTER DEVILED EGGS

SMOKED TROUT ROE, CALABRIAN PEPPER AND CAPER RELISH

FIRST COURSE

(SELECT ONE)

MUSHROOM "CAPPUCCINO" SOUP

BLACK TRUFFLE FOAM, PORCINI POWDER

ENDIVE SALAD

FROG HOLLOW PEAR, HONEYCRISP APPLE,
WARM ROQUEFORT & HAZELNUT CROUTONS, POMEGRANATES

MAIN

(SELECT ONE)

PERSILLADE CRUSTED PRIME RIB

YORKSHIRE PUDDING, CREAMED SPINACH, POMMES PUREE,
HORSERADISH CREAM, AU JUS

DIESTEL TURKEY BREAST

LEG CONFIT & SWEET POTATO HASH, CREAMED SPINACH, POMMES PUREE,
TRUFFLE MUSHROOM GRAVY

DESSERT

MILLION \$\$\$ SWEET POTATO PIE

VANILLA CHANTILLY, BERRY COMPOTE

\$79 PER PERSON

TAX AND TIP NOT INCLUDED

MENU SUBJECT TO CHANGE UPON AVAILABILITY

