

Happy Thanksgiving

Pour Commencer

Mushroom Cappuccino

sweet potato / madeira reduction 🍷

Un

choice of:

Foie Gras

medjool date / sea condiment / marco polo tea

Champagne, Pol Roger, 'Rich' Demi-Sec NV, France

Madai

sashimi / cucumber / lemon verbena / ajoblanco 🍷

Champagne, JM Seleque, 'Quintette - 5 Terroirs' Blanc de Blanc NV, France

Sea Urchin

cauliflower / minneola tangelos / green apple 🍷

Champagne Rosé, Franck Pascal, 'Tolérance' Brut NV, France

Deux

choice of:

Scallop

lightly smoked / golden ossetra caviar / champagne hazelnut 🍷

Riesling, Trimbach, 'Cuvée Frédéric Emile' 2012, Alsace, France

Langoustine

slightly cooked / stuffed zita / swarnadwipa / green curry 🍷

Sauvignon, Venica & Venica, 'Ronco delle Mele' 2024, Friuli-Venezia Giulia, Italy

Trois

choice of:

Wild Turbot

voile imprimé / oyster shio koji / chateau châlons

Chardonnay, Elena Walch, 'Beyond the Clouds' 2022, Alto Adige, Italy

Lobster

cuit sur la braise / red kuri squash / kampot pepper sauce 🍷

Barbaresco, Produttori del Barbaresco, 'Pora' Riserva 2019, Piedmont, Italy

Heritage Turkey

leg ballotine & roasted breast / stuffing / cranberry relish / albufera sauce

Hermitage Blanc, M. Chapoutier, 'Chante Alouette' 2021, Rhône Valley, France

Dessert

choice of:

Honeynut Squash

warm pie / chai ice cream

Welschriesling Trockenbeerenauslese, Alois Kracher, 'Nummer 8' 2018, Burgenland, Austria

Vacherin

clementine marmalade / bergamot / orange blossom / kaffir lime sorbet 🍷

Muscat de Frontignan, Klein Constantia, 'Vin de Constance' 2013, Cape Town, South Africa

Four Course Prix Fixe

205

175 wine pairing | 50 non-alcoholic pairing

🍷 gluten free. Raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness. Please let us know about food allergies and dietary preferences.