

THANKSGIVING MENU

CAVIAR

by Petrossian of Paris
royal daurenki 225
imperial ossetra 295

TRADITIONAL SERVICE

egg mimosa, red onion, crème fraîche, chive

THREE COURSE PRIX FIXE 195 PER PERSON

FIRST COURSE

Please Select One

BROCCOLI & CHEDDAR SOUP

fontina, tabasco tuile, tellicherry black pepper

SHRIMP COCKTAIL

gin-spiked cocktail, horseradish

FRESH HEARTS OF PALM SALAD

butter lettuce, ruby red grapefruit, avocado
poppy seed, dijon vinaigrette

BACON-WRAPPED SCALLOPS*

bing cherry, foie gras emulsion
marcona almonds

WINTER TRUFFLE RISOTTO

vacche rosa parmigiano-reggiano, maitake
35 Supplement

SECOND COURSE

Please Select One

ROASTED HERITAGE TURKEY

grand marnier-cranberry sauce, truffle gravy

CRISPY FAROE ISLAND SALMON’*

citronette

CENTER-CUT FILET MIGNON*

horseradish-crusting tomato, red wine jus

WASHUGYU RIBEYE*

horseradish-crusting tomato, red wine jus
65 Supplement

BLACK WINTER TRUFFLE

3g for 95

SIDES

For The Table

CHESTNUT STUFFING

sage custard, sofrito
sourdough toasties

CRISPY BRUSSELS SPROUTS

soy caramel, pomegranate

SWEET POTATO PUREE

whistle pig rye maple syrup,
ceylon cinnamon

FOR THE TABLE

MAINE LOBSTER POT PIE 130

market vegetables, marble
potatoes, lobster-cognac emulsion

50 OZ IMPERIAL TOMAHAWK MKT

horseradish-crusting tomato
red wine jus

4 OZ HOKKAIDO A5 STRIPLOIN 98

horseradish-crusting tomato
red wine jus

THIRD COURSE

duo of

BRÛLÉED BASQUE CHEESECAKE

meyer lemon curd, winter huckleberries

CLASSIC PUMPKIN PIE

whipped cream, candied pecans

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
For your convenience, a suggested gratuity of 20% is included for all parties which is distributed in its entirety to the servers.