HAPPY THANKSGIVING 2021

ICE-COLD SHELLFISH PLATTER $125
4 PACIFIC OYSTERS, 4 SHRIMP
1/4 LB. KING CRAB, 1/2 LOBSTER
SALMON TARTARE

BOURBON STEAK RESERVE CAVIAR
SUSTAINABLY HARVEST BY REGIS OVA
ROYAL DOMESTIC $105 OSSETRA $195
TRADITIONAL GARNISHES, BOURBON STEAK BLINIS

$89 PER PERSON
NOT INCLUSIVE OF TAX AND GRATUITY

FIRST COURSE
PLEASE MAKE ONE SELECTION

BUTTERNUT SQUASH SOUP
FARRO, CHESTNUT, BLACK TRUMPET MUSHROOMS

*MICHAEL’S TUNA TARTARE
ASIAN PEAR, PINE NUT, HABANERO, QUAIL EGG, SESAME

CHELAN FRESH HONEYCRISP APPLE
BEECHER’S WHITE CHEDDAR, PECAN, CHICORIES, MAPLE

*PHYLLO WRAPPED SCALLOP
BUTTERNUT SQUASH, SMOKED TROUT ROE, MELTED LEEKS

TRUFFLE CAESAR
SWEET ONION CREMA, PARMESAN, GARLIC STREUSEL

‘INSTANT’ BACON
PURE COUNTRY PORK BELLY, TEMPURA OYSTER, SOY GLAZE

SECOND COURSE
PLEASE MAKE ONE SELECTION

LITTLE FARM BY THE SEA TURKEY
CORNBREAD STUFFING, CRANBERRY-KUMQUAT SAUCE
GREEN BEANS, SWEET POTATO, BLACK TRUFFLE GRAVY

CEDAR ‘PLANK’ SALMON
CELERY ROOT, CIPOLLINI ONION, KING TRUMPET MUSHROOM

KIRSOP FARMS ‘BRICK’ CHICKEN
BUTTERNUT SQUASH AGNOLOTTI, PURPLE KALE

8 oz. FILET OR 12 oz. NEW YORK STRIP
ASIAGO STUFFED POTATO, PARSNIP PUREE, RED WINE SAUCE

16 oz. SNAKE RIVER FARMS RIBEYE $30 SUPPLEMENT

M A I N E L O B S T E R P O T P I E $49 SUPPLEMENT

SIDES
CHEF’S SELECTION
SERVED TO SHARE FOR THE TABLE

WHIPPED POTATOES
LOTS OF BUTTER

CREAMED SPINACH
CRISPY ONIONS

FRIED BRUSSELS SPROUTS
SOY & LIME

DESSERT
PLEASE MAKE ONE SELECTION

PUMPKIN SPICED BEIGNETS
VANILLA CRÈME BRÛLÉE

VALRHONA CHOCOLATE S’MORES
HAZELNUT, TOASTED MARSHMALLOW ICE CREAM

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES