



HAPPY THANKSGIVING!

| **EXECUTIVE CHEF:** GABRIEL FENTON

PASTRY CHEF: MICHELLE NEGRON

APPETIZERS

Choice Of:

CHEF'S OYSTER SELECTION CHAMPAGNE MIGNONETTE

JUMBO SHRIMP COCKTAIL SPICE-POACHED, COCKTAIL SAUCE

ROASTED BUTTERNUT SQUASH SOUP MAINE LOBSTER, BROWN BUTTER, SAGE

TUNA SASHIMI CRUNCHY ONIONS, SERRANO CHILI, ROASTED GARLIC PONZU

CHILLED LOBSTER TACOS MANGO-PINEAPPLE SALSA, AVOCADO CREAM

MICHAEL'S TUNA TARTARE ANCHO CHILE, ASIAN PEAR, PINE NUTS, MINT, SESAME OIL

HAND-CUT PRIME STEAK TARTARE TRADITIONAL GARNISH, GRILLED PITA BREAD

SPICY BEEF LETTUCE CUPS THAI CHILI & BASIL, SWEET CHILI SAUCE, CRUNCHY RICE

SIMPLE GREENS SHAVED BABY CARROTS, CUCUMBER, WHITE BALSAMIC VINAIGRETTE

LOCAL TOMATOES BURRATA CHEESE, BASIL PESTO, BANYULS VINAIGRETTE

THE 'WEDGE' BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK RANCH

SUPPLEMENTAL APPETIZERS

PETROSSIAN CAVIAR* ALVERTA PRESIDENTE 1OZ **175 SUPPLEMENT**

TSAR IMPERIAL 1OZ **275 SUPPLEMENT**

FROM THE WOOD-BURNING GRILL

Choice Of:

PRIME CUTS

CERTIFIED ANGUS RIB CAP* 8 OZ

FILET MIGNON* 8 OZ

NEW YORK STRIP* 14 OZ

SKIRT STEAK* 10 OZ

VEAL CHOP* 14 OZ

DELMONICO RIBEYE* 16 OZ

GLAZED BEEF SHORT RIB

ORGANIC CHICKEN

HERB-ROASTED CHICKEN BREAST 8 OZ

WOOD-GRILLED FREE RANGE TURKEY

CORNBREAD-FOIE GRAS STUFFING, TANGERINE CRANBERRY

SAUCE, GARLIC MASHED POTATOES, CIDER GLAZED YAMS

BLACK TRUFFLE GRAVY

SEAFOOD*

AHI TUNA*

SCOTTISH SALMON

PAN-SEARED SCALLOPS*

PAN-SEARED LOCAL SNAPPER

MISO-GLAZED SEA BASS

MAITAKE MUSHROOM DASHI, RADISH, SCALLION

SUPPLEMENTAL ENTREES

"A5" NEW YORK STRIP 8 OZ **140 SUPPLEMENT**

PORTERHOUSE 32 OZ **30 SUPPLEMENT**

DRY-AGED BONE-IN RIB EYE 18 OZ **15 SUPPLEMENT**

SUPPLEMENTAL ACCOMPANIMENTS

BUTTER-POACHED HALF MAINE LOBSTER **29 SUPPLEMENT**

HUDSON VALLEY FOIE GRAS **32 SUPPLEMENT**

ALASKAN KING CRAB BÉARNAISE **27 SUPPLEMENT**

GRILLED TIGER PRAWNS **21 SUPPLEMENT**

ENTREES ACCOMPANIED BY A TRIO OF FARM FRESH SIDE DISHES

TRUFFLE MAC & CHEESE

GARLIC MASHED POTATOES

CLASSIC CREAMED SPINACH

DESSERTS

Choice Of:

PUMKIN PIE

CINNAMON MASHMALLOW, WALNUT CRUMBLE, MAPLE ICE CREAM

GERMAN CHOCOLATE CAKE

SALTED CARAMEL, CHOCOLATE CREMOUX, TOASTED COCONUT ICE CREAM

CRANBERRY CHEESECAKE

CRANBERRY COMPOTE, PECAN BRITTLE

105 PER PERSON

FOR YOUR CONVENIENCE, AN 18% SERVICE CHARGE IS ADDED TO ALL CHECKS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED.