

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 REGIIS 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

8oz. FILET OR 12oz. NEW YORK STRIP

ASIAGO STUFFED POTATO, PARSNIP PURÉE, RED WINE SAUCE

16 oz. SNAKE RIVER FARMS RIBEYE

\$30 SUPPLEMENT

MAINE LOBSTER POT PIE

\$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

VALHRONA CHOCOLATE S'MORES

HAZELNUT, TOASTED MARSHMALLOW ICE CREAM