EXECUTIVE SOUS CHEF: ANDREW VERA

FIRST COURSE SELECTIONS

MICHAEL'S TUNA TARTARE* ANCHO CHILE, ASIAN PEAR, MINT, PINE NUT, PEPPERS

SCALLOP CHOWDER* SMOKED POTATO, BACON, BROWN BUTTER CROUTONS, HERB OIL

TRUFFLE CAESAR* ROMAINE, SWEET ONION CREMA, PARMESAN CHEESE, TRUFFLE DRESSING

LEMON ARANCINI HEIRLOOM BEET, GOAT CHEESE, HERBED AÏOLI, PISTACHIO

THE "WEDGE" BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING

MUSHROOM RAVIOLI HOUSE-MADE RICOTTA, ROASTED GARLIC FOAM, ROSEMARY CRUMBLE

PORK BELLY CONFIT SWEET POTATO SALAD, BLUE CHEESE, PECAN VINAIGRETTE

MAIN COURSE SELECTIONS

CERTIFIED ANGUS BEEF*

8 OZ FILET MIGNON

12 OZ NEW YORK STRIP

10 OZ FLAT IRON

AMERICAN WAGYU BEEF*

8 OZ SRF RIBEYE PAVE 10 OZ SRF FLAT IRON

\$25 SUPPLEMENT PER WAGYU SELECTION

JAPANESE WAGYU BEEF*

3 OZ RIB EYE

\$60 SUPPLEMENT

SIMPLY GRILLED FISH*

6 OZ TOOTHFISH, ARGENTINA 6 OZ ARCTIC CHAR, WASHINGTON

TRADITIONAL THANKSGIVING

TWO WASH RANCH TURKEY DUO ROASTED TURKEY BREAST & CONFIT LEG DUCK FAT GRAVY, CRANBERRY SAUCE

VEGETARIAN

PANISSE FRITES
SHITAKE MUSHROOM, WINTER SQUASH, TRUFFLE

OPTIONAL ACCOMPANIMENTS

GLAZED ORGANIC MUSHROOM 14
KING CRAB BÉARNAISE* 36
CARAMELIZED CIPOLLINI ONION 13
CREAMY BLUE CHEESE SAUCE 7
BLACK TRUFFLE BUTTER 9

FOIE GRAS BUTTER 9
GRATED BLACK TRUFFLES MP
HORSERADISH CRUST 9
SAUCE TRIO 12

CHIMICHURRI, BÉARNAISE*, AU POIVRE*

FAMILY STYLE SIDES FOR THE TABLE

CLASSIC WHIPPED POTATOES YUKON GOLD PURÉE
GRILLED GREEN BEANS PANCETTA, CAPER, FENNEL
GLAZED MUSHROOMS SOY, MIRIN, SHERRY

NOBLE BREAD STUFFING CHESTNUT, ROOT VEGETABLE, GOLDEN CHICKEN JUS

DESSERT SELECTIONS

PUMPKIN TIRAMISU SPICED LADY FINGERS, PUMPKIN MASCARPONE, CINNAMON
PINEAPPLE UPSIDE DOWN CAKE LUXARDO CHERRY, BROWN SUGAR CHANTILLY
BOURBON BAR CARAMELIA DARK CHOCOLATE, PEANUT BUTTER POWDER
APPLE CHEESECAKE APPLE-MAPLE COMPOTE, CARAMEL, BROWNED BUTTER ICE CREAM
ARTISAN CHEESE* SEASONAL JAM, CANDIED NUTS, TOASTED NOBLE BREAD