

# HAPPY THANKSGIVING 2022

## ICE-COLD SHELLFISH PLATTER

6 PACIFIC OYSTERS, 6 SHRIMP  
1/2 LB. KING CRAB, 1/2 LOBSTER  
CLASSIC CONDIMENTS \$135

## BOURBON STEAK RESERVE CAVIAR GOLDEN OSETRA

EGG MIMOSA, CRÈME FRAÎCHE, CHIVE  
RED ONION, POTATO RÖSTI, TOAST POINT \$225

## \$105 PER PERSON

NOT INCLUSIVE OF TAX AND GRATUITY

## FIRST COURSE

PLEASE MAKE ONE SELECTION

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

**CHELAN HONEYCRISP APPLE SALAD** BEECHER'S WHITE CHEDDAR, PECAN, CHICORIES, MAPLE

**'INSTANT' BACON** PURE COUNTRY PORK BELLY, BOURBON SOY GLAZE

## SECOND COURSE

INDIVIDUAL

**KABOCHA SQUASH BISQUE** DUNGENESS CRAB, TOASTED PEPITAS, PUMPKIN SEED OIL

## THIRD COURSE

PLEASE MAKE ONE SELECTION

**SLOW-COOKED HERITAGE TURKEY** CHESTNUT STUFFING, FRESH CRANBERRY SAUCE  
GREEN BEANS, SWEET POTATO, BLACK TRUFFLE GRAVY

**CEDAR-PLANK KING SALMON** PENN COVE MUSSELS, ARTICHOKE, MANILLA CLAM 'CHOWDER'

**PAINTED HILLS FILET MIGNON** CELERY ROOT GRATIN, PARSNIP, CHANTERELLE MUSHROOM

**SNAKE RIVER FARMS WAGYURIBEYE** CRISPY ONION, BONE MARROW BUTTER, RED WINE ESSENCE  
**\$30 SUPPLEMENT**

**MAINE LOBSTER POT PIE** MARKET VEGETABLES, BLACK TRUFFLE, BRANDIED CREAM  
**\$49 SUPPLEMENT**

CHEF'S SELECTION SIDES TO SHARE FOR THE TABLE

**WHIPPED POTATOES**  
LOTS OF BUTTER

**FRIED BRUSSELS SPROUTS**  
SOY & LIME

**WARM PARKER HOUSE ROLLS**  
BLACK TRUFFLE BUTTER

## DESSERT

PLEASE MAKE ONE SELECTION

### CINNAMON SPICED BEIGNETS

PUMPKIN PIE CRÈME BRÛLÉE  
OR  
MILK CHOCOLATE CUSTARD