



HAPPY THANKSGIVING!

| **EXECUTIVE CHEF:** GABRIEL FENTON
EXECUTIVE SOUS CHEF: JUSTIN YIZNITSKY

APPETIZERS

Choice Of:

ICE-COLD SHELLFISH TOWER FOR 2 OYSTERS, SHRIMP, LOBSTER, KING CRAB **SUPPLEMENT 75**

CHEF'S OYSTER SELECTION CHAMPAGNE MIGNONETTE

JUMBO SHRIMP COCKTAIL SPICE-POACHED, COCKTAIL SAUCE

TUNA SASHIMI CRUNCHY ONIONS, SERRANO CHILI, ROASTED GARLIC PONZU

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

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

CLASSIC CAESAR BABY GEM LETTUCE, WHITE ANCHOVY, GARLIC STREUSEL

BUTTERNUT SQUASH SOUP MAINE LOBSTER, CREME FRAICHE, CRISPY SAGE

BABY BEET SALAD LA TUR CROSTINI, HONEYCRISP APPLE, MARCONA ALMOND

CHARRED SPANISH OCTOPUS CHORIZO, ROMESCO, CANNELLINI BEANS

SUPPLEMENTAL REGIIS OVA CAVIAR* KALUGA 1OZ **195 SUPPLEMENT**

APPETIZERS REGIIS OVA CAVIAR* RUSSIAN OSSETRA 1OZ **295 SUPPLEMENT**

SERVED TRADITIONAL*

FROM THE WOOD- BURNING GRILL

Choice Of:

PRIME CUTS

FILET MIGNON* 8 OZ

NEW YORK STRIP* 14 OZ

SKIRT STEAK* 10 OZ

VEAL CHOP* 14 OZ

SEAFOOD*

AHI TUNA

SCOTTISH SALMON

MISO-GLAZED SEA BASS

MAITAKE MUSHROOM DASHI, RADISH,

SCALLION

ORGANIC CHICKEN

HERB-ROASTED HALF CHICKEN*

WOOD-GRILLED FREE RANGE TURKEY

CORNBREAD-FOIE GRAS STUFFING, TANGERINE CRANBERRY

SAUCE, GARLIC MASHED POTATOES, CIDER GLAZED YAMS,

BLACK TRUFFLE GRAVY

SUPPLEMENTAL ENTREES

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

PORTERHOUSE 32 OZ **80 SUPPLEMENT**

DRY-AGED BONE-IN RIB EYE 18 OZ **50 SUPPLEMENT**

CERTIFIED ANGUS RIB CAP 8 OZ **20 SUPPLEMENT**

DELMONICO 18OZ **20 SUPPLEMENT**

SUPPLEMENTAL ACCOMPANIMENTS

BUTTER-POACHED HALF MAINE LOBSTER **49 SUPPLEMENT**

HUDSON VALLEY FOIE GRAS **36 SUPPLEMENT**

ENTREES ACCOMPANIED BY A TRIO OF FARM FRESH SIDE DISHES

TRUFFLE MAC & CHEESE

GARLIC MASHED POTATOES

CLASSIC CREAMED SPINACH

DESSERTS

Choice Of:

PUMPKIN PIE

TOASTED MERINGUE, MAPLE ICE CREAM

APPLE ALMOND PUFF TART

CINNAMON ICE CREAM, APPLE CIDER CARAMEL SAUCE

NUTELLA CHEESE CAKE

CHOCOLATE SAUCE, NUTELLA ICE CREAM

170 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.