

HAPPY THANKSGIVING 2023

SHELLFISH PLATTER

4 EA. WASHINGTON ST. OYSTERS
4 EA. COLOSSAL SHRIMP
WHOLE MAINE LOBSTER
DUNGENESS CRAB LETTUCE CUPS
CLASSIC CONDIMENTS
\$165

- THE CAVIAR CO. -

KALUGA*
CREAMY, NUTTY & BRONZE CAVIAR
TRADITIONAL SERVICE
SIEVED EGG YOLK, CRÈME FRAÎCHE, CHIVE
RED ONION, POTATO CAKES, CLASSIC TOAST POINTS
\$195

\$105 PER PERSON

\$55 WINE PAIRING PER PERSON

NOT INCLUSIVE OF TAX AND GRATUITY

FIRST COURSE

PLEASE MAKE ONE SELECTION

CLOS DU VAL CHARDONNAY, NAPA VALLEY, CA 2019

* MICHAEL MINA'S TUNA TARTARE

ASIAN PEAR, PINE NUT, HABANERO, GARLI
QUAIL EGG, MINT, HABANERO-SESAME OIL

HONEYCRISP APPLE SALAD

BEECHER'S WHITE CHEDDAR, TOASTED PECANS
AUTUMN CHICORIES, MAPLE VINAGRETTE

'INSTANT' BACON

FIVE-SPICED BRAISED & FRIED PORK BELLY
SHAVED CABBAGE, BOURBON SOY GLAZE

KABOCHA SQUASH SOUP

TOASTED PUMPKIN SEEDS, HEIRLOOM CARROTS
TUSCAN KALE, LEMONGRASS OIL

SECOND COURSE

PLEASE MAKE ONE SELECTION

W.T. VINTNERS "DESTINY RIDGE" SYRAH, YAKIMA VALLEY, WA 2017

ROASTED HERITAGE TURKEY

CHESTNUT STUFFING, GREEN BEANS, SWEET POTATO
FRESH CRANBERRY SAUCE, GIBLET GRAVY

MISO-BROILED SEABASS

KING OYSTER MUSHROOMS, BOK CHOY
GINGER DASHI

CENTER-CUT FILET MIGNON

CELERIAC PURÉE, CRISPY ONION RINGS
RED WINE REDUCTION

SALT-BAKED PRIME RIB

BLUE CHEESE STUFFED YORKSHIRE PUDDING
BLACK TRUFFLE AU JUS

MAINE LOBSTER POT PIE

MARKET VEGETABLES, BRANDIED LOBSTER CREAM
\$49 SUPPLEMENT

PERIGORD BLACK TRUFFLES
\$50 SUPPLEMENT FOR FIVE GRAMS

CHEF'S SELECTION SIDES TO SHARE FOR THE TABLE

FRIED BRUSSELS SPROUTS

SOY & LIME

BUTTERNUT SQUASH CAPPONATA

CAPERS, GOLDEN RAISINS

WHIPPED POTATOES

LOTS OF BUTTER

DESSERT COURSE

PLEASE MAKE ONE SELECTION

CHATEAU HAUT-MAYNE SAUTERNES SEMILLON-SAUVIGNON BLANC, BORDEAUX, FRA 2019

AUTUMN APPLE COBLER

SALTED CARAMEL
VANILLA BEAN ICE CREAM

PUMPKIN BASQUE CHEESECAKE

CHANTILLY CREAM
SESAME TUILLE