

Happy Thanksgiving!

SHELLFISH PLATTERS

PETITE: 4EA OYSTERS*, 4EA GULF SHRIMP, ½ MAINE LOBSTER · 109

GRAND: 6EA OYSTERS*, 6EA GULF SHRIMP
WHOLE MAINE LOBSTER, 1/2 POUND KING CRAB · 235

\$109 PER PERSON

NOT INCLUSIVE OF TAX AND GRATUITY

FIRST COURSE

PLEASE MAKE ONE SELECTION

BURRATA

Roasted Butternut Squash, Pomegranate
Arugula, Brown Butter Honey

JALAPEÑO SHRIMP TOAST

Miso Aioli, Togarashi, Cilantro

CHOP CHOP WEDGE

Bacon, Tomato, Egg
Red Onion, Blue Cheese, Buttermilk Ranch

BUTTERNUT SQUASH BISQUE

Smoked Pecans, Rosemary Streusel
Brown Butter Honey

SECOND COURSE

PLEASE MAKE ONE SELECTION

ROASTED HERITAGE TURKEY

Cornbread & Sage Stuffing
Cranberry Mostarda, Country Gravy

8 oz. BLACK ANGUS FILET

Substitute 14oz Prime NY Strip: + 15

Shallot Potato Cake, Swiss Chard
Sauce Au Poivre

MACADAMIA NUT CRUSTED MAHI MAHI

Baby Bok Choy, Honshimeji Mushroom
Scallion Oil, Sake Beurre Blanc

ORA KING SALMON

Blistered Tomatoes, Autumn Succotash
Jalapeño Creamed Corn

TRIPLE-SEARED A5 WAGYU STRIPSTEAK 4oz +75 | 8oz +175

Yuzu Kosho, Sunomono Cucumber, Wasabi, Ponzu

ACCOMPANIMENTS

TRIO OF SAUCES 12

Steak Sauce, Béarnaise, Chimichurri

BROILED SHELLFISH

Half Kona Lobster 55

Prawns 28

Scallops 33

TOPPINGS

Smoked Blue Cheese Crumble 8

Black Truffle Butter 12

Seared Hudson Valley Foie Gras* 30

Side Dishes

ADDITIONAL SIDES 17

WHIPPED POTATOES

Lots of Butter, Chives

FLASH-FRIED BRUSSELS SPROUTS

Garlic, Peanuts, S.O.S Sauce

COUNTRY STUFFING

Traditional Fixings

BLACK TRUFFLE MAC N CHEESE

Parmesan, Chives

DESSERT COURSE

PLEASE MAKE ONE SELECTION

SALTED CARAMEL CHEESECAKE

Caramalized Apple Gel, Cinnamon Pastry Cream

PUMPKIN CRUNCH PIE

Tahitian Vanilla Gelato, Pecan Streusel, Honeycomb