



# HAPPY THANKSGIVING 2024

## OPTIONAL SHELLFISH & CAVIAR OFFERING

### ICE- COLD SHELLFISH PLATTER MP

1/2 DOZEN OYSTERS, 6 EA SHRIMP COCKTAIL  
1/2 MAINE LOBSTER, 1/4 LB. ALASKAN KING CRAB

#### SHRIMP COCKTAIL

GIN-SPIKED COCKTAIL  
FRESH HORSERADISH  
30

#### ALASKAN KING CRAB

GREEN GODDESS  
ESPELETTE DIJONAISE  
MP

### PETROSSIAN CAVIAR IMPERIAL SELECTION

30 GRAMS | SERVES 4 PEOPLE

EGG MIMOSA, CRÈME FRAÎCHE, CHIVE, BLINI CAKE  
OSSETRA 252 | BAIKA 195 | DAURENKI 162

#### ADD CHAMPAGNE

DOM PERIGNON 2015 98 GLASS  
RUINART BLANC DE BLANCS, CHAMPAGNE NV 106 375 ML

**\$185 PER PERSON**

NOT INCLUSIVE OF TAX AND GRATUITY

## STARTERS

PLEASE MAKE ONE SELECTION

<b>* MICHAEL MINA'S TUNA TARTARE</b>	QUAIL EGG, PINE NUT, MINT, ASIAN PEAR, HABANERO-SESAME OIL
<b>ENDIVE &amp; APPLE SALAD</b>	STILTON BLUE CHEESE, CANDIED PECANS, CIDER VINAIGRETTE
<b>* ROASTED HOKKAIDO SCALLOPS</b>	WHITE MOLE, BUTTERNUT SQUASH COPPONATA, BROWN BUTTER
<b>FALL SQUASH SOUP</b>	CHESTNUTS, PEPITAS, FRIED SAGE, CRISPY PROSCIUTTO
<b>PETITE ROMAINE CAESAR</b>	GARLIC STREUSEL, PARMESAN, CREAMY CAPER DRESSING
<b>CAVIAR PARFAIT</b>	SMOKED SALMON, EGG MIMOSA, CRÈME FRAÎCHE, POTATO CAKE PERTROSSIAN IMPERIAL DAURENKI CAVIAR <b>\$75 SUPPLEMENT</b>

## OPTIONAL ALBA WHITE TRUFFLE MID-COURSE

ADDITIONAL \$49 PER GUEST

### PILLOWS OF GOLD

RICOTTA TORTELLINI, PROSCIUTTO COTTO  
ÉCHIRÉ BUTTER, AGED BALSAMICO

## ENTREES

PLEASE MAKE ONE SELECTION

<b>ROASTED HERITAGE TURKEY</b>	WILD MUSHROOM & CHESTNUT STUFFING, CRANBERRY SAUCE PULLED TURKEY LEG CONFIT, TRUFFLE GRAVY
<b>* 12oz. BARREL-CUT FILET MIGNON</b>	HORSERADISH-CRUSTED TOMATO, RED WINE JUS 20OZ. PRIME DRY-AGED COWBOY RIB EYE <b>\$59 SUPPLEMENT</b>
<b>PHYLLO-CRUSTED DOVER SOLE</b>	CAPER & BROWN BUTTER MEUNIÈRE, BLUE CRAB BRANDADE
<b>* DUCK-FAT AGED PRIME RIB EYE ROAST</b>	BLUE CHEESE POPOVER, FRESH HORSERADISH, TRUFFLE AU JUS <b>\$39 SUPPLEMENT</b>
<b>* PEPPER-CRUSTED BIG EYE TUNA</b>	SPINACH, PEPPERCORN SAUCE, CHANTERELLE MUSHROOMS
<b>MAINE LOBSTER POT PIE</b>	MARKET VEGETABLES, POTATOES, LOBSTER-COGNAC EMULSION <b>\$49 SUPPLEMENT</b>

## CHEF'S SELECTION OF SIDES TO SHARE FOR THE TABLE

**WHIPPED  
POTATO PUREE**  
LOTS OF BUTTER, CHIVE

**CRISPY  
BRUSSELS SPROUTS**  
SOY CARAMEL, FRESNO PEPPERS

**AMERICAN WAGYU  
FRIED RICE**  
SUNNY SIDE FARM EGG

## DESSERT

PLEASE MAKE ONE SELECTION

<b>WARM BEIGNETS</b>	VALRHONA MILK CHOCOLATE PUDDING, POWDERED SUGAR
<b>BASQUE BRÛLÉED CHEESECAKE</b>	SPICED APPLES, CARAMELIZED SUGAR CRUNCH
<b>CLASSIC PUMPKIN PIE</b>	WHIPPED CREAM, CANDIED PECANS