

# 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 | DAURENKI 195 | BAIKA 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>WALDORF SALAD</b>	GRAPE, SPICED WALNUTS, POPPY-YOGURT DRESSING
<b>'INSTANT' BACON</b>	WHITE MOLE, SQUASH CAPONATA, BOURBON-SOY GLAZE
<b>FALL SQUASH SOUP</b>	CHESTNUTS, SPICED PEPITAS, FRIED SAGE
<b>PETITE ROMAINE CAESAR</b>	GARLIC STREUSEL, PARMESAN, CREAMY CAPER DRESSING
<b>CAVIAR PARFAIT</b> \$59 SUPPLEMENT	SMOKED SALMON, EGG MIMOSA, CRÈME FRAÎCHE, POTATO CAKE PETROSSIAN IMPERIAL DAURENKI CAVIAR

## OPTIONAL ALBA WHITE TRUFFLE MID-COURSE

ADDITIONAL \$49 PER GUEST

### LOBSTER GNOCCHI

RICOTTA, AGED BALSAMIC, ÉCHIRÉ BUTTER

## ENTREES

PLEASE MAKE ONE SELECTION

<b>ROASTED HERITAGE TURKEY</b>	WILD MUSHROOM & CHESTNUT STUFFING, CRANBERRY CHUTNEY PULLED TURKEY LEG CONFIT, TRUFFLE GRAVY
<b>* 8oz. FILET MIGNON</b>	HORSERADISH-CRUSTED TOMATO, RED WINE JUS
<b>* MISHIMA RESERVE WAGYU TRIO</b> \$95 SUPPLEMENT	TRIPLE SEARED, YUZU KOSHO FRESH WASABI
<b>MISO-BROILED CHILEAN SEABASS</b>	WILD MUSHROOMS, FALL SQUASH, GINGER DASHI
<b>MAINE LOBSTER POT PIE</b> \$49 SUPPLEMENT	MARKET VEGETABLES, POTATOES LOBSTER-COGNAC EMULSION
<b>CHARRED CABBAGE</b>	SOYRIZO RAGU, CAULIFLOWER-LEEK 'SOUBISE'
<b>* DUCK-FAT AGED PRIME RIB EYE ROAST</b> \$39 SUPPLEMENT	FRESH HORSERADISH, TRUFFLE AU JUS

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

ADDITIONAL \$5 PER GUEST

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

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

**MIRIN-SOY GLAZED MUSHROOMS**  
SESAME

## 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

\*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES