



HAPPY THANKSGIVING!

EXECUTIVE CHEF: MARIO BEABRAUT

APPETIZERS

CHOICE OF

- CHEF'S OYSTER SELECTION*** CHAMPAGNE MIGNONETTE
- JUMBO SHRIMP COCKTAIL** SPICE-POACHED, COCKTAIL SAUCE
- MICHAEL'S TUNA TARTARE*** ASIAN PEAR, PINE NUTS, JALAPENO, QUAIL EGG, SESAME OIL
- PUMPKIN VELOUTE** AMARETTI BISCUITS, CRISPY SAGE, VINCOTTO
- CHOPPED 'WEDGE'** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK RANCH
- KALE SALAD** FRUIT MOSTARDA, PINE NUT AND QUINOA GRANOLA, TAHINI TURMERIC DRESSING
- CLASSIC CAESAR** ROMAINE HEARTS, WHITE ANCHOVY, GARLIC STREUSEL
- ORCHARD APPLE SALAD** ENDIVE, GOAT GOUDA, SPICED PECAN MAPLE

ICE COLD SHELLFISH TOWER 210 GF

6 OYSTERS, 6 SHRIMP, HALF MAINE LOBSTER
1/4 LB KING CRAB

TOGARASHI MAYO, CHAMPAGNE MIGNONETTE, ESPELETTE
DIJONNAISE, COCKTAIL SAUCE

PETROSSIAN "MINA RESERVE" CAVIAR

IMPERIAL DAURENKI
30G **250**

IMPERIAL BAIKA
30G **300**

IMPERIAL OSSETRA
30G **350**

SIEVED EGGS, CRÈME FRAÎCHE, CHIVES, RED ONION
BELLINIS

ENTRÉE

CHOICE OF

CHEF MARIO'S TURKEY DINNER

JOYCE FARM TURKEY, FOIE GRAS STUFFING, CRANBERRY
MOSTARDA, SWEET POTATO CASSEROLE, GIBLET GRAVY

FILET MIGNON 8 OZ

NEW YORK STRIP 14 OZ

SKIRT STEAK 10 OZ

FAROE ISLAND SALMON

BRANZINO

AMISH ROASTED HALF CHICKEN

WINTER BLACK TRUFFLE POTATO PURÉE, GLAZED CARROTS

MISO-GLAZED SEA BASS

MMAITAKE MUSHROOMS, EDAMAME, BOK CHOY DASHI

PASTRAMI-SPICED SHORT RIB

FORK CRUSHED POTATOES "THOUSAND ISLAND"
HOLLANDAISE

"A5" NEW YORK STRIP 8 OZ 105 SUPPLEMENT

PORTERHOUSE 40 OZ 110 SUPPLEMENT

TOMAHAWK CHOP 34 OZ 125 SUPPLEMENT

DRY AGED BONE-IN RIB EYE 22 OZ 70 SUPPLEMENT

SUPPLEMENTAL ACCOMPANIMENTS

BUTTER-POACHED HALF MAINE LOBSTER **59**

GRILLED JUMBO SHRIMP **25**

TRUFFLE BUTTER **12**

BLUE CHEESE CRUST **9**

ENTRÉE ACCOMPANIED BY A TRIO OF FARM FRESH SIDE DISHES

TRUFFLE MAC & CHEESE

BLACK TRUFFLE

POTATO PURÉE

GARLIC CHIPS

CLASSIC CREAMED SPINACH

CRISPY SHALLOTS

DESSERT

CHOICE OF

PUMPKIN PIE

SPICED WHITE CHOCOLATE CREAM, CANDIED PECANS, APPLE CIDER SAUCE

APPLE BEIGNET

APPLE CINNAMON, CHANTILLY CREAM

OPERA

COFFEE FRENCH BUTTERCREAM, CHOCOLATE GANACHE, ESPRESSO GELATO

190 PER PERSON

FOR YOUR CONVENIENCE, A 20% 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 FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED.