

# HAPPY THANKSGIVING 2024

## OPTIONAL SHELLFISH & CAVIAR OFFERINGS

**SHELLFISH PLATTER\***  
OYSTERS, LOBSTER, SHRIMP,  
KING CRAB, TRIO OF SAUCES 155

**OSETRA CAVIAR 'TWINKIE'**  
YUZU CRÈME FRAÎCHE, EGG, CHIVES 37

**SHRIMP COCKTAIL**  
GIN-SPIKED COCKTAIL SAUCE 38

**CAVIAR PARFAIT\***  
SMOKED SALMON, EGG MIMOSA,  
CRÈME FRAÎCHE, POTATO CAKE 73

**CHEF'S OYSTER SELECTION\***  
ROSÉ MIGNONETTE, CHIVES 36 PER HALF DOZEN

**1/2 MAINE LOBSTER**  
DIJONNAISE 56

## STARTERS

PLEASE MAKE ONE SELECTION

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|--------------------------------------|--|
| <b>* MICHAEL MINA'S TUNA TARTARE</b> | QUAIL EGG, PINE NUT, MINT, ASIAN PEAR, HABANERO-SESAME OIL |
| <b>EMPIRE APPLE SALAD</b>            | WHITE CHEDDAR, PECANS, CHICORIES, MAPLE VINAIGRETTE        |
| <b>BACON WRAPPED SCALLOPS</b>        | CRANBERRY PURÉE, MARCONA ALMONDS, FOIE GRAS EMULSION       |
| <b>BUTTERNUT SQUASH SOUP</b>         | CHESTNUTS, PEPITAS, FRIED SAGE, CRISPY PROSCIUTTO          |
| <b>* PETITE ROMAINE CAESAR</b>       | GARLIC STREUSEL, PARMESAN, CREAMY CAPER DRESSING           |

## OPTIONAL MIDCOURSE

ADDITIONAL 42 PER PERSON

**ALBA WHITE TRUFFLE RISOTTO**  
VACCHE ROSSA PARMESAN, BAROLO REDUCTION

## ENTRÉES

PLEASE MAKE ONE SELECTION

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|---------------------------------------|--|
| <b>* 8 OZ CENTER-CUT FILET MIGNON</b> | HORSERADISH CRUSTED TOMATO, CARROT REDUCTION   |
| <b>PHYLLO-CRUSTED DOVER SOLE</b>      | HARICOT VERTS, CAPER & BROWN BUTTER MEUNIÈRE   |
| <b>* 12 OZ NEW YORK STRIP</b>         | HORSERADISH CRUSTED TOMATO, CARROT REDUCTION   |
| <b>* BIG EYE TUNA 'FOIE-POIVRE'</b>   | BLOOMSDALE SPINACH, PEPPERCORN SAUCE   |
| <b>TWO WASH RANCH TURKEY DUO</b>      | CHESTNUT STUFFING, FRESH CHAMPAGNE-CRANBERRY SAUCE<br>GREEN BEANS, SWEET POTATO, TRUFFLE GRAVY |
| <b>* 4 OZ JAPANESE A5 RIB EYE</b>     | NAPA CABBAGE KIMCHI, WHITE PONZU 80  |

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

**WHIPPED POTATOES**  
LOTS OF BUTTER

**FRIED BRUSSELS SPROUTS**  
AGRODOLCE CARAMEL

**CREAMED SPINACH**  
CRISPY ONIONS

## ACCOMPANIMENTS

HORSERADISH CRUST 9  
BROILED 1/2 MAINE LOBSTER 56

BROILED SHRIMP 22  
BLACK TRUFFLE BUTTER 12

**SAUCE TRIO** CHOOSE 3 OF THE FOLLOWING: 17  
CHIMICHURRI | HORSERADISH CREAM | BÉARNAISE\* | BLUE CHEESE | PEPPERCORN

## DESSERT

PLEASE MAKE ONE SELECTION

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

\*THESE ITEMS ARE OR MAY BE SERVED RAW OR UNDERCOOKED.  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS  
FOR INFORMATION REGARDING SUSTAINABLE SEAFOOD, VEGAN, GLUTEN FREE, OR LACTOSE FREE OPTIONS PLEASE INQUIRE WITH THE SERVICE TEAM

**\$150 PER PERSON**