

# THANKSGIVING MENU

## CAVIAR

by Petrossian of Paris  
royal daurenki 225  
imperial ossetra 295

**TRADITIONAL SERVICE**  
egg mimosa, crème fraîche, chive

## THREE COURSE PRE FIXE

185 PER PERSON

### FIRST COURSE

*Please Select One*

**BUTTERNUT SQUASH SOUP**

roasted chestnuts, pepitas, fried sage  
crispy prosciutto

**SHRIMP COCKTAIL**

gin-spiked cocktail, horseradish

**FRESH HEARTS OF PALM SALAD**

butter lettuce, ruby red grapefruit, avocado  
poppy seed, dijon vinaigrette

**BACON-WRAPPED SCALLOPS\***

cranberry, turnip, marcona almond  
foie gras emulsion

### ENTRÉE COURSE

*Please Select One*

**ROASTED HERITAGE TURKEY**

chestnut stuffing, champagne-cranberry sauce  
green beans, sweet potato, truffle gravy

**CENTER-CUT FILET MIGNON\***

horseradish-crusting tomato, red wine jus

**BIG EYE TUNA 'FOIE-POIVRE'\***

bloomsdale spinach, peppercorn sauce

**ALBA WHITE TRUFFLE RISOTTO**

vacche rosa parmigiano-reggiano  
*65 Supplement*

**MAINE LOBSTER POT PIE\***

market vegetables, potatoes, lobster-cognac emulsion  
*65 Supplement*

**WASHUGYU RIBEYE\***

celery root, fresh wasabi, crispy potato pavé  
*65 Supplement*

## SIDES FOR THE TABLE

**WHIPPED POTATOES**

lots of butter

**FRIED BRUSSELS SPROUTS**

soy caramel, persimmon

**CREAMED SPINACH**

crispy shallots

## DESSERT COURSE

*Individual*

**BASQUE BRÛLÉED CHEESECAKE**

spiced apples, caramelized sugar crunch

**CLASSIC PUMPKIN PIE**

whipped cream, candied pecans

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
For your convenience, a suggested gratuity of 20% is included for parties of six or more which is distributed in its entirety to the servers.