

THANKSGIVING 2026

« \$145 PER GUEST »
NOT INCLUSIVE OF TAXES & GRATUITY

CHILLED SHELLFISH | SEAFOOD | RAW BAR

OYSTERS ON THE HALF SHELL*
champagne mignonette

KING CRAB LEGS **GF**
espelette dijonnaise

OISHII SHRIMP COCKTAIL
gin-spiked cocktail sauce

MICHAEL'S
AHI TUNA TARTARE
asian pears, trio of pepper
habanero-sesame oil

SASHIMI
SELECTION
wasbi, pickled ginger
truffled ponzu

BLUE CRAB
LOUIE
remoulade, epelette
crispy caper, celery root

SALADS | SOUP

BABY ICEBERG
WEDGE SALAD
crispy bacon, egg mimosa
red onion, tomato, blue cheese
buttermilk ranch dressing

CLASSIC
ROMAINE CAESAR
garlic streusel
creamy caper dressing
vacche rosse parmesan

FALL SQUASH & KALE
CHOPPED SALAD
acorn squash, dried cranberries
pomegranate, sunchoke chips
ginger vinaigrette

« BUTTERNUT SQUASH BISQUE »
green apple, sage crouton, pepita

SIGNATURE SELECTION

MINI MAINE LOBSTER
POT PIE
brandied lobster cream
market root vegetables
black truffle

HONEY-BAKED
COUNTRY HAM
spiced apple chutney
maple-whole grain mustard
roasted young carrots

TOMATO-GINGER GLAZED
ORA KING SALMON
saffron cous cous
dill yogurt
blistered cherry tomatoes

CARVING SELECTION

SLOW ROASTED
HERITAGE TURKEY
confit turkey leg
cranberry-orange relish
turkey-sage gravy

DUCK FAT-AGED
PRIME RIB ROAST
creamed spinach
fresh & creamy horseradish
black truffle au jus

SIDES SELECTION

CLASSIC WHIPPED POTATOES, ECHIRÉ BUTTER

ROASTED YAMS, POMEGRANATE SEED & MOLASSES

WILD MUSHROOM & LEEK BREAD PUDDING

BRUSSELS SPROUTS, HONEY-DIJON VINAIGRETTE

PARKER HOUSE ROLLS, WHIPPED SEA SALT BUTTER

BLACK TRUFFLE MAC & CHEESE, GARLIC STREUSEL

GENERAL MANAGER: ANDRE TEIXEIRA
CHEF DE CUISINE: JOSE D. ONTIVEROS II

*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 and is distributed to our service team.
Guests are welcome to adjust it however they wish. We simply ask for a signed receipt to confirm your final gratuity.

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ACCOMPANIMENTS

ADDITIONAL CHARGES APPLY

ROASTED
BONE MARROW 28

U-10 HOKKAIDO
DIVER SCALLOP* 28

GRILLED
HALF MAINE LOBSTER 48

SEARED HUDSON VALLEY
FOIE GRAS* 35

GRILLED
OISHII PRAWNS 26

BLUE CRAB
BÉARNAISE 33

KID'S CORNER

ROASTED TURKEY BREAST & CRISPY TURKEY WINGS
whipped potatoes, turkey sage gravy

KID'S
RIGATONI
classic pomodoro
basil, parmesan

CLASSIC
MAC & CHEESE
parmesan
elbow noodles

ROASTED
SALMON
mashed potatoes
broccolini

FRIED CHICKEN
BITES
crispy french fries
ketchup

GRILLED TENDERLOIN MEDALLIONS
mashed potatoes, broccolini

DESSERTS

ROASTED
PUMPKIN CHEESECAKE
spiced maple whip
sunflower crunch
candied cranberry

BOURBON
PECAN PIE
salted caramel
candied pecans
vanilla ice cream

BOTTOMLESS BEVERAGE OFFERINGS

CHOICE OF

DIANE MINA'S BLOODY MARY BAR 25
build your own
choice of: wheatley vodka, bnaaa mezcal, flecha azul blanco tequila

WINE BY THE GLASS 40
Anthony Thevenet, Beaujolas, Morgon, France 2021
Aperture, Chenin Blanc, Clarsburg, California 2022
Jax Vinyard Y3, North Coast, California 2024
Palacio De Bornos, Brut, Rueda, Castilla Y León, Spain NV
The Ned, Sauvignon Blanc, Malborough, New Zealand 2025

BOURBON SPECIALTY COCKTAILS 45
Laird's Apple Old Fashioned
Mama Mina's Margarita
Bourbon Steak Espresso Martini

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