

THANKSGIVING MENU

CAVIAR

by Petrossian of Paris
royal daurenki 225
imperial kaluga 395

TRADITIONAL SERVICE

egg mimosa, red onion, crème fraîche, chive

THREE COURSE PRIX FIXE

215 PER PERSON

FIRST COURSE

Please Select One

SEASONAL SOUP

chef's selection of seasonal accoutrement

SHRIMP COCKTAIL

gin-spiked cocktail, horseradish

FRESH HEARTS OF PALM SALAD

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

BACON-WRAPPED SCALLOPS*

golden raisin, foie gras emulsion, pistachio
romanesco, red vein sorrel

FALL SQUASH & KALE CHOPPED SALAD

acorn squash, dried cranberries, pomegranate
sunchoke chips, ginger vinaigrette

SECOND COURSE

Please Select One

ROASTED HERITAGE TURKEY

grand marnier-cranberry sauce, truffle gravy

POTATO CRUSTED SOLE

wilted spinach, trout roe beurre blanc

CENTER-CUT FILET MIGNON*

horseradish-crusting tomato, garlic herb butter

WASHUGYU RIBEYE*

horseradish-crusting tomato, garlic herb butter
65 Supplement

BLACK WINTER TRUFFLE

3g for 95

SIDES

for the table

CHESTNUT STUFFING

sage custard, sofrito
sourdough toasties

CRISPY BRUSSELS SPROUTS

sweet chili sauce

SWEET POTATO PUREE

whistle pig rye maple syrup,
ceylon cinchamon

FOR THE TABLE

MAINE LOBSTER POT PIE 130

market vegetables, marble
potatoes, lobster-cognac emulsion

40 OZ DRY AGED PORTERHOUSE 275

horseradish-crusting tomato
red wine jus

4 OZ HOKKAIDO A5 STRIPLOIN 98

horseradish-crusting tomato
red wine jus

THIRD COURSE

choice of

PUMPKIN BASQUE CHEESECAKE

maple spiced whipped cream, candied cranberries

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 all parties which is distributed in its entirety to the servers.

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SPARKLING

BOLLINGER, SPECIAL CUVÉE, CHAMPAGNE, FRANCE (HALF-BOTTLE)	\$95
BILLECART-SALMON, LE ROSÉ, CHAMPAGNE, FRANCE (HALF-BOTTLE)	\$125
BROCARD PIERRE, TRADITION, CHAMPAGNE, FRANCE	\$160
LAURENT-PERRIER, BLANC DE BLANCS, CHAMPAGNE, FRANCE	\$242
CAVA, VINS EL CEP, CAN PRATS, CLAROR, PENEDES, SPAIN 2016	\$125

WHITE

ALBARIÑO, ALBAMAR, FINCA O PEREIRO, RIAS BAIXAS, SPAIN 2023	\$125
CHARDONNAY, BENJAMIN LEROUX, BOURGOGNE BLANC, BURGUNDY, FRANCE 2022	\$125
CHARDONNAY, COBB, H. KLOPP VINEYARD, SONOMA COAST, CALIFORNIA 2023	\$218
PINOT GRIGIO, ELENA WALCH, VIGNA CASTEL RINGBERG, ALTO ADIGE, ITALY 2023	\$95
RIESLING, SCHLOSS LIESER, JUGGER, GROSSES GEWÄCHS, MOSEL, GERMANY 2020	\$90
SAUVIGNON BLANC, ACCENDO CELLARS, NAPA VALLEY, CALIFORNIA 2018	\$155
SAUVIGNON BLANC, LE ROI DES PIERRES, MONTS DAMNÉS, SANCERRE, FRANCE 2023	\$140

RED

CABERNET BLEND, LES GRIFFONS DE PICHON BARON, PAUILLAC, BORDEAUX, FRANCE 2018	\$150
CABERNET SAUVIGNON, ADAPTATION, NAPA VALLEY, CALIFORNIA 2019	\$160
GRENACHE BLEND, L'ORATOIRE DES PAPES, CHÂTEAUNEUF DU PAPE, FRANCE 2022	\$205
MERLOT BLEND, LA GRAVETTE DE CERTAN, POMEROL, BORDEAUX, FRANCE 2018	\$255
MERLOT BLEND, ORNELLAIA, LE SERRE NUOVE, BOLGHERI, TUSCANY, ITALY 2022	\$215
PINOT NOIR, COILLOT, GEVREY-CHAMBERTIN, BURGUNDY, FRANCE 2020	\$185
PINOT NOIR, PAUL HOBBS, RUSSIAN RIVER VALLEY, SONOMA, CALIFORNIA 2022	\$198
SANGIOVESE, DONATELLA CINELLI COLOMBINI, BRUNELLO DI MONTALCINO, ITALY 2020	\$175

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