

Happy Thanksgiving!

SHELLFISH PLATTERS

PETITE: 4EA OYSTERS*, 4EA GULF SHRIMP, ½ MAINE LOBSTER · 109

GRAND: 6EA OYSTERS*, 6EA GULF SHRIMP
WHOLE MAINE LOBSTER, 1/2 POUND KING CRAB · 235

\$175 PER PERSON

NOT INCLUSIVE OF TAX AND GRATUITY

FIRST COURSE

PLEASE MAKE ONE SELECTION

MARINATED BEETS

Crispy Quinoa, Toasted Mac Nuts
Whipped Goat Cheese, Fennel Pollen

HAMACHI CRUDO

Yuzu Ponzu, Jalapeño
Roasted Garlic, Tobiko

TRUFFLE CAESAR

Maui Onion Crema, Garlic Streusel
Tempura White Anchovy

BUTTERNUT SQUASH AND APPLE SOUP

Smoked Pecans, Honeycrisp Apple
Brown Butter Honey

SECOND COURSE

PLEASE MAKE ONE SELECTION

ROASTED HERITAGE TURKEY

Country Stuffing, Cranberry Mostarda
Sage Gravy

8 oz. BLACK ANGUS FILET

Substitute 20oz Bone-In Ribeye: + 29

Butter Whipped Potatoes, Sweet Potato Cream
Black Garlic & Balsamic

MACADAMIA NUT CRUSTED MAHI MAHI

Baby Bok Choy, Honshimeji Mushroom
Scallion Oil, Sake Beurre Blanc

ORA KING SALMON

Shiro Dashi Citronette, Arugala
Fennel & Citrus Salad

8 oz. TRIPLE-SEARED A5 WAGYU STRIPSTEAK +200

Yuzu Kosho, Sunomono Cucumber
Wasabi, Ponzu

ACCOMPANIMENTS

TRIO OF SAUCES 12

Steak Sauce, Béarnaise, Chimichurri

BROILED SHELLFISH

Half Kona Lobster 55

Prawns 28

Scallops 33

TOPPINGS

Smoked Blue Cheese Crumble 8

Black Truffle Butter 12

Seared Hudson Valley Foie Gras* 30

Side Dishes

ADDITIONAL SIDES 17

ROASTED ASPARAGUS

Béarnaise, Espelette

WHIPPED POTATOES

Butter, Chives

FLASH-FRIED GREEN BEANS

Szechuan Sauce, Fried Garlic

COUNTRY STUFFING

Traditional Fixings

BLACK TRUFFLE MAC N CHEESE

Parmesan, Chives

DESSERT COURSE

PLEASE MAKE ONE SELECTION

BASQUE STYLE CHEESECAKE

Caramalized Apples, Cinnamon Pastry Cream

PUMPKIN CRUNCH PIE

Tahitian Vanilla Gelato, Pecan Streusel