

# HAPPY THANKSGIVING 2024

## OPTIONAL SHELLFISH & CAVIAR OFFERINGS

<b>SHELLFISH PLATTER*</b> OYSTERS, LOBSTER, SHRIMP, KING CRAB, TRIO OF SAUCES 155	<b>CAVIAR PARFAIT*</b> SMOKED SALMON, EGG MIMOSA, CRÈME FRAÎCHE, POTATO CAKE 73
<b>OSETRA CAVIAR DOUGHNUTS*</b> YUZU CREAM, CHIVE 37	<b>CHEF'S OYSTER SELECTION*</b> ROSÉ MIGNONETTE, CHIVES 36 PER HALF DOZEN
<b>SHRIMP COCKTAIL</b> GIN-SPIKED COCKTAIL SAUCE 38	<b>1/2 MAINE LOBSTER</b> DIJONNAISE 56

## STARTERS

PLEASE MAKE ONE SELECTION

<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

<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 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

<b>WHIPPED POTATOES</b> LOTS OF BUTTER	<b>FRIED BRUSSELS SPROUTS</b> AGRODOLCE CARAMEL	<b>CREAMED SPINACH</b> CRISPY ONIONS
---	--	---

## ACCOMPANIMENTS

HORSERADISH CRUST 9	BROILED SHRIMP 22
BROILED 1/2 MAINE LOBSTER 56	BLACK TRUFFLE BUTTER 12
<b>SAUCE TRIO</b> CHOOSE 3 OF THE FOLLOWING: 17	
CHIMICHURRI	HORSERADISH CREAM
BÉARNAISE*	BLUE CHEESE
PEPPERCORN	

## DESSERT

PLEASE MAKE ONE SELECTION

<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**