

HAPPY THANKSGIVING 2024

OPTIONAL SHELLFISH & CAVIAR OFFERING

ICE- COLD SHELLFISH PLATTER MP

1/2 DOZEN OYSTERS, 6 EA SHRIMP COCKTAIL
1/2 MAINE LOBSTER, 1/4 LB. ALASKAN KING CRAB

SHRIMP COCKTAIL

GIN-SPIKED COCKTAIL
FRESH HORSERADISH
30

ALASKAN KING CRAB

GREEN GODDESS
ESPELETTE DIJONAISE
MP

PETROSSIAN CAVIAR IMPERIAL SELECTION

30 GRAMS | SERVES 4 PEOPLE

EGG MIMOSA, CRÈME FRAÎCHE, CHIVE, BLINI CAKE
OSSETRA 252 | BAIKA 195 | DAURENKI 162

ADD CHAMPAGNE

DOM PERIGNON 2015 98 GLASS
RUINART BLANC DE BLANCS, CHAMPAGNE NV 106 375 ML

\$185 PER PERSON

NOT INCLUSIVE OF TAX AND GRATUITY

STARTERS

PLEASE MAKE ONE SELECTION

* MICHAEL MINA'S TUNA TARTARE	QUAIL EGG, PINE NUT, MINT, ASIAN PEAR, HABANERO-SESAME OIL
ENDIVE & APPLE SALAD	STILTON BLUE CHEESE, CANDIED PECANS, CIDER VINAIGRETTE
* ROASTED HOKKAIDO SCALLOPS	WHITE MOLE, BUTTERNUT SQUASH CAPONATA, BROWN BUTTER
FALL SQUASH SOUP	CHESTNUTS, PEPITAS, FRIED SAGE, CRISPY PROSCIUTTO
PETITE ROMAINE CAESAR	GARLIC STREUSEL, PARMESAN, CREAMY CAPER DRESSING
CAVIAR PARFAIT \$59 SUPPLEMENT	SMOKED SALMON, EGG MIMOSA, CRÈME FRAÎCHE, POTATO CAKE PETROSSIAN IMPERIAL DAURENKI CAVIAR

OPTIONAL ALBA WHITE TRUFFLE MID-COURSE

ADDITIONAL \$49 PER GUEST

PILLOWS OF GOLD

RICOTTA TORTELLINI, PROSCIUTTO COTTO
ÉCHIRÉ BUTTER, AGED BALSAMICO

ENTREES

PLEASE MAKE ONE SELECTION

ROASTED HERITAGE TURKEY	WILD MUSHROOM & CHESTNUT STUFFING, CRANBERRY SAUCE PULLED TURKEY LEG CONFIT, TRUFFLE GRAVY
* 12oz. BARREL-CUT FILET MIGNON	HORSERADISH-CRUSTED TOMATO, RED WINE JUS
* MISHIMA RESERVE WAGYU TRIO \$95 SUPPLEMENT	TRIPLE SEARED, YUZU KOSHO FRESH WASABI
PHYLLO-CRUSTED DOVER SOLE	CAPER & BROWN BUTTER MEUNIÈRE, BLUE CRAB BRANDADE
* DUCK-FAT AGED PRIME RIB EYE ROAST \$39 SUPPLEMENT	BLUE CHEESE POPOVER, FRESH HORSERADISH TRUFFLE AU JUS
* PEPPER-CRUSTED BIG EYE TUNA	SPINACH, PEPPERCORN SAUCE, CHANTERELLE MUSHROOMS
MAINE LOBSTER POT PIE \$49 SUPPLEMENT	MARKET VEGETABLES, POTATOES LOBSTER-COGNAC EMULSION

CHEF'S SELECTION OF SIDES TO SHARE FOR THE TABLE

ADDITIONAL \$5 PER GUEST

WHIPPED POTATO PUREE
LOTS OF BUTTER, CHIVE

CRISPY BRUSSELS SPROUTS
SOY CARAMEL, FRESNO PEPPERS

AMERICAN WAGYU FRIED RICE
SUNNY SIDE FARM EGG

DESSERT

PLEASE MAKE ONE SELECTION

WARM BEIGNETS	VALRHONA MILK CHOCOLATE PUDDING, POWDERED SUGAR
BASQUE BRÛLÉED CHEESECAKE	SPICED APPLES, CARAMELIZED SUGAR CRUNCH
CLASSIC PUMPKIN PIE	WHIPPED CREAM, CANDIED PECANS

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES