

THANKSGIVING MENU 2024

\$95 PER PERSON

STARTERS

choice of

Michael Mina's Ahi Tuna Tartare

Chili Peppers, Mint, Garlic, Asian Pear, Pine Nuts, Habanero-Sesame Oil

Honey Crisp Apple Salad

Chicories, White Cheddar, Toasted Pecans, Cider Vinaigrette

Jalapeño Lobster Toast

Ginger Aioli, Togarashi, Cilantro

Butternut Squash Soup

Roasted Chestnuts, Farro, Black Trumpet Mushrooms

Bacon Wrapped Scallop

Tart Cranberry Puree, Marcona Almonds, Sunchoke Cream

additional 25

Pair of Caviar Purses

Phyllo Wrapped Barrel Aged Feta Cheese, Chive Yogurt

additional 45

OPTIONAL MID COURSE

additional 65 per person

White Truffle Agnolotti

Burrata Cheese, Vacche Rosse Parmigiano-Reggiano

ENTRÉES

choice of

Slow-Cooked Heritage Turkey

Chestnut Stuffing, Green Beans, Whipped Potatoes
Champagne-Cranberry Sauce, Black Truffle Gravy

Oak-Grilled Prime Filet Mignon

Horseradish Potatoes, Bloomsdale Spinach, Au Poivre Sauce

Kurobuta Pork Chop

Granny Smith Apples, Creamy Savoy Cabbage

Miso-Broiled Sea Bass

Shimeji Mushrooms, Butternut Squash, Ginger Dashi

Dungeness Crab Fra Diablo Pasta

Bucatini Pasta, Spicy Pomodoro Sauce

Lobster Pot Pie

additional for the table \$130

Whole Maine Lobster, Truffle-Lobster Bisque, Seasonal Vegetables

DESSERT

choice of

Classic Pumpkin Pie

Whipped Cream, Cinnamon Spice

Dark Chocolate Cake

Salted Caramel, Cocoa Nibs