

THANKSGIVING MENU

SHELLFISH

OYSTERS ON THE HALF SHELL* 34
bourbon steak champagne mignonette

LITTLE NECK CLAMS* 21
cherry pepper granita

LOBSTER "ROLL"
crème fraîche, warm beignet
royal daurenki 31 EA
imperial ossetra 45 EA

SHRIMP COCKTAIL 32
gin-spiked cocktail, horseradish

HALF MAINE LOBSTER 48
espelette dijonnaise

SHELLFISH PLATTER* 125
oysters & clams on the half shell
half maine lobster, shrimp cocktail
trio of sauces

THREE COURSE PRE FIXE

185 PER PERSON

FIRST COURSE

Please Select One

FRESH HEARTS OF PALM SALAD
butter lettuce, ruby red grapefruit, avocado
poppy seed, dijon vinaigrette

EMPIRE APPLE SALAD
garlic streusel, creamy caper dressing
vacche rosse parmesan

BACON-WRAPPED SCALLOPS*
pluot, foie gras emulsion
marcona almond

BUTTERNUT SQUASH SOUP
roasted chestnuts, pepitas, fried sage
crispy prosciutto

CAVIAR PARFAIT
smoked salmon, egg mimosa, crème fraîche
potato cake

89 Supplement

ENTRÉE COURSE

Please Select One

ROASTED HERITAGE TURKEY
chestnut stuffing, champagne-cranberry sauce
green beans, sweet potato, truffle gravy

CENTER-CUT FILET MIGNON*
horseradish-crust tomato, red wine jus

BIG EYE TUNA 'FOIE-POIVRE'*
horseradish-crust tomato, red wine jus

MAINE LOBSTER POT PIE*
celery root, fresh wasabi
crispy potato pavé

65 Supplement

WASHUGYU RIBEYE
market vegetables, potatoes
lobster-cognac emulsion

65 Supplement

MID COURSE

Individual

ALBA WHITE TRUFFLE RISOTTO
vacche rosa parmigiano-reggiano

65 Supplement

SIDES FOR THE TABLE

WHIPPED POTATOES
lots of butter

FRIED BRUSSELS SPROUTS
agrodulce caramel

CREAMED SPINACH
crispy shallots

DESSERT COURSE

Individual

BASQUE BRÛLÉED CHEESECAKE
spiced apples, caramelized sugar crunch

CLASSIC PUMPKIN PIE
whipped cream, candied pecans