
FIRST COURSE

butternut squash bisque
chestnut and brown butter espuma, duck confit, crispy sage
10.

sottocenere cheese ravioli
red wine reduction, braised parsnips, white cabbage
17.

half dozen oysters
cranberry-citrus mignonette
18.

roasted organic baby beets and poached autumn fruits
goat cheese 'beignets', walnuts, frisee,
banyuls wine vinaigrette
12.

foie gras terrine
pomegranate molasses, puffed grain and oat crumble
quince, walnut and honey toast
16.

ENTRÉE COURSE

traditional thanksgiving turkey
young, natural, free-range with chestnut-brioche dressing,
brussels sprouts with bacon, vanilla cider-braised baby yams,
roasted garlic-potato purée, cranberry-orange relish, pan gravy
34.

8 oz. filet of certified black angus beef tenderloin
roasted garlic-potato purée, baby heirloom carrots,
caramelized pearl onions, brussels sprouts, sauce bordelaise
45.

almond crusted jumbo sea scallops
cauliflower, hedgehog mushrooms, spinach,
lemon and brown butter-almond crema
32.

DESSERT COURSE

mascarpone pumpkin dome
cinnamon-mascarpone mousse, pumpkin crèmeux,
pumpkin cake, pistachio ice cream
6

chocolate flourless cake
shiny chocolate glaze, cream cheese ice cream,
dehydrated cream cheese shard
8.

banana crème brûlée
whipped cream, candied walnuts, chocolate decor
8.

THANKSGIVING DAY DINNER

NOVEMBER 24, 2016

