



## HAPPY THANKSGIVING PRIX FIXE

CELERY ROOT SOUP - HONEY CRISP APPLES / CHESTNUTS / SAGE

KABOCHA SQUASH RISOTTO - SAFFRON / PUMPKIN SEEDS / PECORINO

GEM SALAD - PARSNIP / SQUASH / CIDER VINAIGRETTE



### ROASTED TURKEY

CHESTNUT-SAUSAGE STUFFING / CRANBERRY-GRENADINE SAUCE / ROSEMARY GRAVY

### DRY-AGED ROASTED PRIME RIB

CONFIT GARLIC JUS / CARAMELIZED ONION BREAD PUDDING

### STRIPED BASS

BRUSSELS / KOHLRABI / CRANBERRY



### SERVED FAMILY STYLE

#### CHESTNUT-SAUSAGE STUFFING

(VEGETARIAN STUFFING AVAILABLE)

BRUSSELS SPROUTS / CIPPOLINI / BACON / HONEY

CREAMED SPINACH

MASHED POTATO

SWEET POTATO GRATIN



VELVET CHOCOLATE ROCKY ROAD - VANILLA ANGLAISE / HAZELNUTS

CRANBERRY-SPICED BREAD PUDDING - WALNUTS / CRANBERRY COULIS

PUMPKIN TART - MAPLE ICE CREAM

**\$75 PER PERSON ADULT \$40 CHILDREN (UNDER 10)**

### STARTERS A LA CARTE

#### BLACK TIE OYSTERS (6)

CHILLED OYSTERS / CAVIAR /  
CUCUMBER / CITRUS SHRUB 29

#### JUMBO SHRIMP

COCKTAIL SAUCE 6 PER PIECE

#### TUNA TARTARE

AVOCADO / SOY-LIME DRESSING 22

#### CAESAR

PARMESAN CROUTONS 15

#### WEDGE

MAYTAG BLUE / BACON LARDON /  
GREMOLATA CRUMB 16

### MAIN COURSES A LA CARTE

#### SAUTÉED DOVER SOLE

SOY CAPER BROWN BUTTER 61

#### SALT BRICK CHICKEN

KALE / PINE NUTS / LEMON 34

### STEAK CUTS

OUR BEEF IS USDA PRIME OR  
100% NATURALLY RAISED CERTIFIED BLACK ANGUS.

CUT	WEIGHT	PRICE
NY STRIP 28-DAY DRY AGED	16OZ	51
FILET MIGNON	10OZ	52

### AMERICAN WAGYU

"AMERICAN-STYLE KOBE" BEEF KNOWN FOR ITS  
INTENSE FLAVOR AND SUPREME TENDERNESS.

WAGYU RIBEYE	12 OZ	95
WAGYU TOP CAP	10 OZ	88

CHEF DE CUISINE PHIL LEWIS

\*IF YOU HAVE A FOOD ALLERGY, PLEASE SPEAK TO THE CHEF, MANAGER, OR YOUR SERVER.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.