



RAW BAR

Oysters on the Half Shell* \$24 per ½ dozen

Chilled King Crab or Hot Legs MKT

Shrimp Cocktail \$26

CAVIAR

w/ traditional accoutrements

Turner's Reserve Caviar \$160

Kaviari Paris Baeri \$140

Kaviari Paris Prestige \$190

Kaviari Paris Kristal \$160

A THANKSGIVING TRADITION

\$250 / PERSON

BUTLERS PASSED CANAPES

Turner's Reverse Caviar Blinis

Rockefeller Oysters

Prosciutto, Burrata & Roasted Cherry Tomatoes Crostini

BREAD SERVICE

Focaccia Bread, Lavash & Pretzel Sticks

FIRST COURSE

choice of one

Kabocha Veloute Pumpkin Seeds & Creme Fraiche

Turner Wedge Salad

Caesar Salad

SECOND COURSE

choice of one

Brined & Roasted Heritage Turkey Breast | *Braised Leg Meat,
Cone Cabbage, Gravy & Cranberry Sauce, Stuffing*

Roasted Wagyu Fillet | *Sunchoke Puree & Green Peppercorn au-jus*

Seared Chilean Sea Bass | *Pistachio Puree, Petite Herb Salad, Manilla Clams & Saffron Sauce*

SIDES

choice of one

Salt & Vinegar Chips • Vegetarian Stuffing • Creamed Spinach • Rainbow Carrots

CHEESE SERVICE

Manchego, Goat Cheese, Blue Cheese & Parmesan Cheese

Almond Marcona & Rehydrated Fruit

DESSERT

choice of one

Pumpkin Cake • Apple Tartlet • Pecan Pie • Yuzu Cheesecake