



A THANKSGIVING TRADITION

THURSDAY, NOVEMBER 26TH

\$250 PER PERSON

Welcome glass of Bruno Paillard Brut or Kir Royale

FOR THE TABLE

(Served w/ brioche)

Steak Tartare • Foie Gras Torchon • King Crab Dip

HORS D'OEUVRES

**East Coast Oysters on the Half • Lobster Cocktail
Deviled Eggs w/ Petrossian Caviar
House Smoked • Salmon Avocado Toast
Forest Mushroom Toast • Fried Shrimp • Fried Quail**

FIRST COURSE

(Choice of 1)

**Belgian Endive & Persimmon Salad
w/ Walnuts & Dried Cranberries
Chestnut Soup w/ Black Truffles**

SECOND COURSE

(Choice of 1)

**Heritage Turkey w/ Galantine of Turkey Leg & Madeira Sauce
Tenderloin of Beef w/ Forest Mushrooms & Red Wine Sauce
Chilean Sea Bass w/ Caviar & Champagne Sauce**

SIDES

**Cornbread Dressing • Creamy Mashed Potatoes
Wood Roasted Sweet Potatoes
Mushroom Bread Stuffing • Asparagus • Brussels Sprouts**

CHEESE SERVICE

Enjoy a selection of artisan cheeses

DESSERTS

**Pumpkin Pie • Apple Pie • Chocolate Cake
Cheesecake • Sweet Potato Bread Pudding**

**RESERVATIONS WITH A CREDIT CARD ARE REQUIRED.
PLEASE CALL 713.804.1212 TO BOOK YOUR TABLE.**