

T
EST. 1978

THANKSGIVING

\$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

DESSERTS

Pumpkin Pie • Apple Pie • Chocolate Cake

Cheesecake • Sweet Potato Bread Pudding