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