

THANKSGIVING 2023

FIRST

LOBSTER

Apple, Cucumber, Dill, Smoked Caviar, Chilled Cauliflower Broth
Whispering Angel, Rosé Provence, France

or

LOCAL WATERCRESS

Little Gem Lettuce, Goat Cheese, Avocado, Citrus, Creamy Herb Vinaigrette
Anselmo Mendes, Muros de Melgaco, Alvarinho, Vinho Verde, Portugal

or

HAND-CUT FILET MIGNON TARTARE

Golden Osetra Caviar, Stracciatella Cheese, Truffle Vinaigrette
Supplement \$15

Château de Chamirey, Mercurey, Burgundy, France

SECOND

RICOTTA RAVIOLI

Currant, Toasted Almond, Black Beluga Lentils
Ca'Momi, Pinot Noir, Napa Valley, CA

or

ACQUERELLO RISOTTO

Local Zucchini, Truffles, Arugula, Crispy Bacon
Tenuta Arceno, Chianti Classico Riserva, Tuscany, Italy

or

RIGATONI PASTA

Local Pork Fricassee, Basil, Red Cow Parmesan, Pecorino
Raúl Pérez, Ultraia, Mencía, Bierzo, Spain

THIRD

ROASTED ORGANIC TURKEY

*Buttermilk Cornbread-"Longaniza" Stuffing, Comté Pommes Purée,
Cranberry-Red Wine Chutney, Herb Gravy, Roasted Mushrooms, Brussels Sprouts, Bacon*
Michel Rolland, Clos de los Siete, Malbec, Mendoza, Argentina

or

LOCAL DORADO

Organic Tomato, Carrot, Celery, Onion, Saffron, Mint, Mussels, Clams, Squid
Cristom, Mt. Jefferson Cuveé, Pinot Noir, Willamette Valley, OR

or

PRIME EYE OF RIB

Parmesan Churros, Shishito, Creamy Parsley, Truffle Jus
Château Le Crock Château La Croix Saint-Estèphe, Bordeaux, France

DESSERT

PUMPKIN & MASCARPONE TIRAMISU

Cinnamon Ice Cream
Dow's Late Bottled Vintage Port, Douro Valley, Portugal

or

APPLE TART

Crème Fraiche Ice Cream, Almond Frangipane, Oatmeal & Cinnamon Crumble
Dominium, Hanna, Late Harvest Cuveé, Tokaji, Hungary

or

ARTISANAL CHEESE

Coconut "Arepa", Tropical Fruit Marmalade
Domaine Hautes Noelles, Les Parcelles, Muscadet Sur Lie, Loire Valley, France

THURSDAY, NOVEMBER 23, 2023

NOON - 5:00PM

\$165 PER PERSON

+ applicable taxes & gratuities

EXECUTIVE CHEF Juan José Cuevas | GENERAL MANAGER Bryan Solino

Menu items are subject to change without previous notice.

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