



A Thanksgiving Harvest

AMUSE-BOUCHE

Roasted Pumpkin Croquette, v,vg
cornmeal crust, cranberry relish, sage

FIRST COURSE

Japanese Hamachi, gf
roasted corn, shaved fennel, pickled cranberry, yuzu kosho, herb oil

Sancerre-Spiked Oysters, gf
east coast oysters, sancerre mignonette, lightly pickled cucumber, shallot

New England Lobster Bisque, gf
butter-poached lobster, cognac, crème fraîche, chive

Brussels Sprout & Honeycrisp Apple Salad, gf
candied pecans, pomegranate, aged chèvre, maple-dijon cider vinaigrette
~vg without cheese~

Steak Tartare
bone marrow butter, quail egg, chive gel, fried caperberries, crostini
~gf with potato pavé crisp~

MAIN COURSE

King Salmon, gf
miso ratatouille, feta, pickled onions, tamarind glaze

Butter-Poached Lobster Tail, gf
roasted sunchoke purée, delicata squash, crispy leeks, lobster bordelaise

Traditional Roasted Turkey
sage stuffing, mashed sweet potatoes, glazed carrots, cranberry relish, turkey gravy
~gf without sage stuffing~

Beef Wellington
haricot verts, pommes purée, english pea glaze, bordelaise

16 Oz 28 Day Aged NY Strip, gf
peppercorn crusted, fondant potato, croccoli rabe, red au poivre sauce
\$25.00 Supplement

Wild Mushroom & Chestnut Wellington, v,vg
haricot verts, roasted sunchoke purée, english pea glaze, wild mushroom demi-glace

DESSERT TASTING

Chocolate & Pistachio
dark chocolate mousse, pistachio sponge, praline crunch, chocolate glaze
pistachio ice cream

Apple Tarte Tatin
brown butter almond cream, vanilla bean chantilly, apple gastrique

Some menu items subject to change without notice.

\$195.00 Per Person plus Beverage, 20% Service & Tax
Cancellation within 48 hours of the reservation date will result in full payment based on the party size