Food

FRUITS DE MER

ON ICE

CHIMERA PLATEAU | 270
Chilled Oishii prawns, dressed Little Neck clams,
West Coast Oysters, Red Snapper Crudo

Shrimp Cocktail..... 6/pc
East Coast Oysters..... 30/58*
West Coast Oysters..... 36/68*

*Oysters only available in half doz/doz

HOT

OYSTER "DYNAMITE" | 8/pc
OYSTER "ROCKEFELLER" | 8/pc

PETROSSIAN CAVIAR SERVICE

24K CAVIAR GOLDEN NUGGET™ | 32
Crispy Nugget from Pasture Raised Chicken,
Crème Fraiche, Caviar

BLACK GOLD NUGGET | 28
Seasonal Truffle

Tsar Imperial Daurenki .....205/30g | 795/125g tin

Served with Buttery Milk Toast,
Crème Fraîche, and Chives



Thanksgiving Prix-Fixe

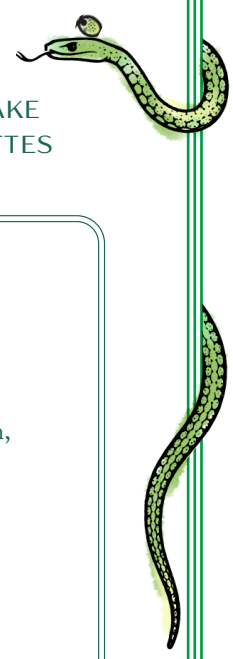
$135 PER PERSON

THANKSGIVING BEVERAGE
2024 JEAN FOILLARD FLEURIE (en 3L jerobaum) | 30
CHIMERA GOLDEN EGG NOG | 15

Hors d'oeuvres for the Table

You get them all!

BLUEFIN TUNA & HORSERADISH TART* | FOIE GRAS MONAKA | A5 WAGYU YAKI MANDU | SNOW PEA LETTUCE CUP | CRAB CAKE CROQUETTES



Entrées

Please select one entree:

PAN-SEARED DORADE
Picual Olive Oil,
Lemon

SLOW-ROASTED PRIME RIB | +35
Sauce Bordelaise
+ Périgord Truffles | 30 + White Truffle | 20 (g)

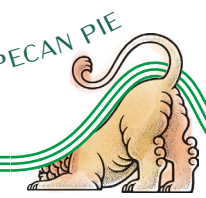
ROASTED TURKEY
Orange-Cranberry Jam,
Sage Gravy

Accompanied by a bounty of sides for the table:

ROASTED BRUSSEL SPROUTS & PECAN, HARICOT VERT & MAITAKE, AND POMMES PURÉE

Dessert

PUMPKIN TART & CRANBERRY OR BOURBON PECAN PIE



Additional Sides

PETITE GEM SALAD | 18
MUSHROOM FRIES | 18
FRIES | 16

*Consuming raw or undercooked meats,poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Chef de Cuisine: Alfred Nebiar