

Happy Thanksgiving!

Thursday, November 27th, 2025

THREE COURSES | 89

For the Table

Deviled Farm Eggs (four per order) +12

Crab Cake Croquettes (six per order) +16

First Impressions

Autumn Harvest Salad

Blood Orange, Castelvetrano Olives, Candied Pecans & White Balsamic

Burrata & Medjool Dates

Medjool Date Purée, Spiced Pumpkin Seeds & Vin Cotto

*Wagyu Tartare**

Black Garlic Aioli, Quail Egg & Gaufrette Potato

Celeriac Soup

Parsnip, Pomegranate & Cranberry Gastrique

Campanelle alla Tartufo

Fresh Black Périgord Truffle & Black Trumpet Mushroom

Entrées

Heritage Turkey Breast

Haricots Verts, Turkey Leg Confit,

Pomme Purée, Stuffing, Cranberry Sauce & Gravy

Forager's Risotto

Parmesan & Fine Herbs

*Alaskan Halibut Veronique**

Pomme Rösti, Grapes & Baby Fennel

Braised Short Rib

Sweet Potato Purée, Tuscan Kale & Heirloom Carrots

*Herb-Crusted Australian Rack of Lamb**

Tarbais Bean Cassoulet, Escarole & Banyuls Vinaigrette

Accompaniments +14

Brussels Sprouts Gala Apple Garum

Pomme Purée Gravy

Haricots Verts Almonds

Desserts

Spiced Pumpkin Cake

Caramel Crème, Pepita Dragées & Brown-Butter Chantilly

Warm Apple Galette

Honey-Ginger Crème Anglaise, Toffee Crumble & Vanilla Ice Cream

Triple Chocolate Torte

White Chocolate Ganache, Dark Chocolate Mousse & Orange Compote

Ice Cream & Sorbet

Choice of Three Flavors

Vanilla, Chocolate, Brown-Butter

Apple Cider, Pear, Cranberry

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.