



Supplements

For The Table

Oysters On The Half Shell

East Coast ½ dz

24

West Coast ½ dz

36

King Crab Leg

meyer lemon aioli, cocktail sauce, drawn butter

MP

Truffles & Caviar

Ossetra Caviar

MP

Kaluga Hybrid

MP

buckwheat blini, traditional garnish

Black Winter Truffle

MP

White Alba Truffle

MP



v-vegetarian

vg-vegan

n-contains nuts

gf-gluten free

Tax not included.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Happy Thanksgiving!

\$125 per person

Amuse

Cranberry Sorbet
burnt orange foam

Appetizer

choice of:

Grilled Kale Salad
delicata squash, pomegranate, toasted pecan, five vegetable vinaigrette

Chestnut Velouté
white truffle cream, black walnut, brioche crouton

Foie Gras Torchon
pain d'épices, kumquat, amaranth, pumpkin honeycomb ice cream

Taleggio Agnolotti
foraged mushroom (truffle Supplement)

Entree

choice of:

Murray Farm Organic Turkey
honey roasted breast, braised thigh, sourdough chestnut stuffing, cranberry orange compote, charred brussel sprouts, gravy, sweet potato puree, pommes puree

Heritage Ham
whiskey glaze, braised collard greens, pommes dauphinoise, jus

Pan Seared Local Rockfish
pumpkin vierge, swiss chard, maple beurre blanc, pepitas

Celeriac Risotto
celery branch, green apple, parmigiano reggiano, apple cider sorbet

Dessert

choice of:

Apple Crumble Tart
cranberry coulis, cinnamon oat crumble, cardamom amaretto ice cream

Caramelized Pear Frangipane
puff pastry, brown butter, candied hazelnuts, anglaise

Chocolate Banana Noisette Entremet
chocolate crèmeux, feuilletine crunch

Chai Spiced Panna Cotta
stewed huckleberries, almond tuile, huckleberry pie ice cream

