



# HAPPY THANKSGIVING!

| EXECUTIVE CHEF: GABRIEL FENTON

## APPETIZERS

Choice Of:

**ICE-COLD SHELLFISH TOWER** OYSTERS, SHRIMP, LOBSTER, KING CRAB

**CHEF'S OYSTER SELECTION** CHAMPAGNE MIGNONETTE

**JUMBO SHRIMP COCKTAIL** SPICE-POACHED, COCKTAIL SAUCE

**TUNA SASHIMI** CRUNCHY ONIONS, SERRANO CHILI, ROASTED GARLIC PONZU

**MICHAEL'S TUNA TARTARE** ANCHO CHILE, ASIAN PEAR, PINE NUTS, MINT, SESAME OIL

**HAND-CUT PRIME STEAK TARTARE** TRADITIONAL GARNISH, GRILLED PITA BREAD

**SPICY BEEF LETTUCE CUPS** THAI CHILI & BASIL, SWEET CHILI SAUCE, CRUNCHY RICE

**SIMPLE GREENS** SHAVED BABY CARROTS, CUCUMBER, WHITE BALSAMIC VINAIGRETTE

**THE 'WEDGE'** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK RANCH

**CLASSIC CAESAR** BABY GEM LETTUCE, WHITE ANCHOVY, GARLIC STREUSEL

## SUPPLEMENTAL APPETIZERS

PETROSSIAN CAVIAR\* ALVERTA PRESIDENTE 1OZ **195 SUPPLEMENT**

TSAR IMPERIAL 1OZ **295 SUPPLEMENT**

SERVED TRADITIONAL\*

## FROM THE WOOD-BURNING GRILL

Choice Of:

### PRIME CUTS

'REUBEN' STYLE BONE-IN SHORT RIB

FILET MIGNON\* 8 OZ

NEW YORK STRIP\* 14 OZ

SKIRT STEAK\* 10 OZ

VEAL CHOP\* 14 OZ

DELMONICO RIBEYE\* 16 OZ

### ORGANIC CHICKEN

HERB-ROASTED HALF CHICKEN\*

### WOOD-GRILLED FREE RANGE TURKEY

CORNBREAD-FOIE GRAS STUFFING, TANGERINE CRANBERRY SAUCE, GARLIC MASHED POTATOES, CIDER GLAZED YAMS, BLACK TRUFFLE GRAVY

### SEAFOOD\*

AHI TUNA

SCOTTISH SALMON

PAN-SEARED SCALLOPS

PAN-SEARED LOCAL SNAPPER

MISO-GLAZED SEA BASS

MAITAKE MUSHROOM DASHI, RADISH, SCALLION

## SUPPLEMENTAL ENTREES

"A5" NEW YORK STRIP 8 OZ **140 SUPPLEMENT**

PORTERHOUSE 32 OZ **30 SUPPLEMENT**

DRY-AGED BONE-IN RIB EYE 18 OZ **15 SUPPLEMENT**

CERTIFIED ANGUS RIB CAP 8 OZ **10 SUPPLEMENT**

## SUPPLEMENTAL ACCOMPANIMENTS

BUTTER-POACHED HALF MAINE LOBSTER **29 SUPPLEMENT**

HUDSON VALLEY FOIE GRAS **32 SUPPLEMENT**

## ENTREES ACCOMPANIED BY A TRIO OF FARM FRESH SIDE DISHES

**TRUFFLE MAC & CHEESE**

**GARLIC MASHED POTATOES**

**CLASSIC CREAMED SPINACH**

## DESSERTS

Choice Of:

### PUMPKIN PIE

CINNAMON MARSHMALLOW, WALNUT CRUMBLE, MAPLE ICE CREAM

### GERMAN CHOCOLATE CAKE

SALTED CARAMEL, CHOCOLATE CREMOUX, TOASTED COCONUT ICE CREAM

### CRANBERRY CHEESECAKE MOUSSE

CRANBERRY COMPOTE, GINGER-SNAP CLUSTERS

## 105 PER PERSON

FOR YOUR CONVENIENCE, AN 18% SERVICE CHARGE IS ADDED TO ALL CHECKS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS.