

Thanksgiving Menu 2015



Raw Bar & Ceviche

east & west coast oysters	17
jumbo shrimp cocktail	16
jumbo lump crab cocktail	17
lobster & crab coconut ceviche	16
seafood platter for two/for four	60/105

Appetizers, Soups & Salads

big eye & foie gras tacos	19
american wagyu sliders	16
crab cake	19
maine lobster bisque	14
french onion soup	12
caesar salad	12
chopped salad	13

Entrees

roasted free range turkey whipped potatoes, cranberry chutney, turkey sausage stuffing	33
organic salmon charred lemon relish & soft herbs	32
roasted chicken farro & herb jus	28
miso black cod maitake mushrooms & baby bok choy	39

Sides

WHIPPED POTATOES
FRENCH FRIES
CREAMED SPINACH
ASPARAGUS
ROASTED HEIRLOOM
BABY CARROTS

TRUFFLE MAC & CHEESE
MUSHROOMS & ONIONS
CORN BREAD BISCUIT
SWEET POTATO PUREE

11

1700°

14 OZ. PRIME 40 DAY DRY AGED NY STRIP	50
8 OZ. FILET MIGNON	39
12 OZ. FILET MIGNON	47
22 OZ. PRIME 40 DAY DRY AGED BONE-IN RIBEYE	53
20 OZ. PRIME 50 DAY DRY AGED BONE-IN NY STRIP	65
12 OZ. AMERICAN WAGYU SKIRT STEAK	45
8 OZ. AMERICAN WAGYU FILET MIGNON	60
14 OZ. AMERICAN WAGYU NY STRIP	75

Desserts

PUMPKIN SOUFFLE
scotch caramel, spiced pepita ice cream 10

RUSTIC PEAR TART
Saigon cinnamon ice cream 10

ROASTED WHITE CHOCOLATE &
PECAN BREAD PUDDING
bourbon brown sugar ice cream 10

KEY LIME BAKED ALASKA
graham cracker, blackberry
and kaffir lime soda 10

FROZEN CHOCOLATE
PEANUT BUTTER LAYER CAKE
crispy nougat, peanut caramel 12

TASTING OF SORBET OR ICE CREAM
seasonally inspired 8

Consumer Information: There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness: especially if you have certain medical conditions. 11.26.15

