



THANKSGIVING 2024

STARTERS

Fall Market Salad	16
Mizuna Greens, Baby Red Beet, Chèvre, Pain De Mie, Beet Vinaigrette	
Granny Smith Apple & Parsnip Soup	12
Apple Trio, Pecorino Romano	

ENTRÉE

Organic Diestel Farm Turkey Wellington	58
Sweet Pickled Cranberries, Sweet Potato, Cornbread Dressing, Giblet Gravy	
Prime Beef Rossini	67
Foie Gras Ganache, Truffle Pommes Purée, Wagyu Bordelaise	
Chilean Sea Bass	62
Warm Fennel Slaw, Citrus & Roe Beurre Blanc	

DESSERT

Harvest Misu	14
Pumpkin Misu, Cappuccino-Soaked Lady Fingers, Ginger Crumble, Sweet Potato, Pepitas	

Chef De Cuisine Freddy Garcia

For parties of 6 or more, an 18% gratuity will be added to the check for your convenience.

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