

# THANKSGIVING 2024

## LOBSTER

*Apple, Cucumber, Dill, Smoked Caviar, Chilled Cauliflower Broth*

or

## LOCAL WATERCRESS

*Little Gem Lettuce, Goat Cheese, Avocado, Citrus, Creamy Herb Vinaigrette*

or

## HAND-CUT FILET MIGNON TARTARE

*Sturgeon Caviar, Stracciatella Cheese, Truffle Vinaigrette*

*Supplement \$15*

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## GNOCHETTI PASTA

*Shrimp, Crab, Organic Tomatoes, Saffron, Basil, Harissa, Preserved Lemons*

or

## ACQUERELLO RISOTTO

*Local Zucchini, Truffles, Arugula, Crispy Bacon*

or

## GRAMIGNA PASTA

*Local Pork Fricassee, Kale, Parsley, Red Cow Parmesan*

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## ROASTED ORGANIC TURKEY

*Buttermilk Cornbread-Longaniza Stuffing, Comté Pomme Purée,*

*Cranberry-Red Wine Chutney, Herb Gravy, Roasted Mushrooms, Brussels Sprouts, Bacon*

or

## LOCAL DORADO

*Organic Tomato, Carrot, Celery, Onion, Saffron, Mint, Mussels, Clams, Squid, Sepia*

or

## PRIME EYE OF RIB

*Pomme Puree, Cabbage, Black Truffle*

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## CINNAMON VANILLA MOUSSE

*Pecan Cake, Salted Caramel Cremeux, Pecan Croustillant, Dulcey Crunchy Glaze,*

*Milk Chocolate Orange Ice Cream*

or

## APPLE TART TARTIN

*Vanilla Bean Ice Cream*

**THURSDAY, NOVEMBER 28, 2024**

**NOON - 5:00 PM**

**\$159 PER PERSON**

*+ applicable taxes & gratuities*

EXECUTIVE CHEF Juan José Cuevas | GENERAL MANAGER Bryan Solino

*Beverages not included. Price does not include taxes nor gratuities. Menu items are subject to change without previous notice. Not all ingredients are listed. Please alert your server if you have any food allergies.*

*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.*

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