

Appetizer



Wagyu Steak Tartare

hand cut Kobe style beef with quail egg,
Cognac gelée, traditional garnish, toast points

Wild Shrimp

Pacific blue shrimp, vegetable stuffed baby sweet pepper,
whipped white polenta, smoked shrimp butter

Oysters

East Coast Wellfleet Petite and West Coast Kusshi oysters,
chilled on the half shell with cranberry ~ Barolo vinegar granita

Hot Foie Gras

sautéed duck foie gras, roasted Hudson Valley apple and carmelized fennel crêpe,
autumn spice cider reduction, toasted pine nut chip

Pear Salad

roasted and raw Anjou pear, baby bibb, curly frisée, fresh cider vinaigrette,
Bresola, walnut and warm goat cheese fondue

Bay Scallops

sautéed Nantucket Bay scallops, cauliflower purée,
heirloom apple and fingerlime vinaigrette

Octopus

Portuguese octopus ala plancha, black garlic,
basil emulsion, zucchini, crisp potato

Gnocchi and Truffles

handmade ricotta gnocchi, crisp guanciale
sage brown butter, fresh Tuscan white truffles shaved tableside



Caviar Service

Caspian Golden Osetra, Acipenser Gueldenstaedtii, (Germany) \$ 180.00 per ounce
Siberian Sturgeon, Acipenser Baerii, (Germany) \$ 95.00 per ounce
each served with traditional garniture, toast points, tiny corn pancakes

Main Course



Roasted Amish Natural Turkey

traditional trimmings for the table,
two savory stuffings, two classic gravies

Colorado Lamb

roasted rack of lamb, house made merguez sausage,
roasted "stuffed" baby eggplant, garden peas, lamb jus

Beef

Char grilled Niman Ranch strip steak, cipollini,
brocolini, Pinot Noir sauce

Venison

pan roasted Fallow venison loin, chestnut spaetzle
roasted root vegetables, wild lingonberry natural jus

Black Sea Bass

wild shrimp crust, lemon, olive oil and saffron nage,
classic Romesco sauce, Romanesco cauliflower

Lobster

butter poached Nova Scotia lobster tail, crispy lobster cake,
fresh hearts of palm, grilled baby bok choy, meyer lemon sauce

~Vegetarian Menu available on request~



Dessert Trio

fresh roasted Sugar Pumpkin pie, candied pumpkin pepitas
classic chocolate Marquise Brooklyn Bridge, meringue crisps, crème chantilly
Brooklyn Ice Cream Factory butter pecan, fall spice caramel

Handmade chocolates and confections

180.00 per person

Thanksgiving Dinner November 25, 2021