

(Subject to revision)



Chef's Thanksgiving Tasting Menu

24 November 2022

« Extravagant Beginning »

Caviar – Traditional Accoutrements, Warm Blini – 135

Amuse

Roasted Black Walnut Velouté

French Lentils, Pickled Grapes, Crème Fraîche, Armagnac
(Wine TBA)

Seared Foie Gras en Wild Sour Plum Cherry Vol-au-Vent

Hazelnut Cremeux, Aged Sherry de Ximénez
(Wine TBA)

Grilled Spanish Octopus

Purée of Musquée de Provence, Nasturtium Pistou, Pickled & Fresh Radishes
(Wine TBA)

Confit of Atlantic Halibut

Crispy Maitake Mushrooms, Sabayon of Beurre Noisette, Salade of Tender Fennel & Citrus
(Wine TBA)

Slow Roasted Whiffletree Farm Turkey

Butternut Purée, Brioche Stuffing, Cranberry Mostarda, Gravy
(Wine TBA)

Pistachio Herb Crusted Venison

Chanterelles, Potato Mousseline, Black Truffle Demi-Glace
(Wine TBA)

Flight of Thanks Giving

Apple, Pumpkin, Minced Meat
(Wine TBA)

Chef Stephen Burke | Pastry Chef Amber Clem | Sommelier Christian Borel
175 Per Person ~ Service Non Compris ~ Wine Pairing – 155 Per Person

*Consumption of raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase risk of food-borne illness.