



## Happy Thanksgiving!

November 23, 2017

### **Amuse Bouche**

Sweet Potato Panna Cotta, Toasted Balsamic Marshmallow

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### **Roasted Pumpkin Soup**

Crème Fraiche, Toasted Pistachios

OR

### **Hudson Valley Foie Gras Torchon**

Date Butter, Dried Fruit Compote, Pistachio Jiconde

Or

### **Waldorf Salad**

Shaved Granny Smith Apples, Celery Root, Toasted Walnut Crème

Verjus Reduction

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### **Potato Encrusted Alaskan Halibut**

Melted Leeks, Verjus Rouge

Or

### **Sautéed Langoustines**

Oscietra Caviar, Sepia Tagliatelle, Sauce Americaine

Or

### **Broccoli & Potato Gnocchi Gratin**

Béchamel, Cipollini Onions, Chanterelles

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### **Traditional Roasted Turkey**

Turkey & Sausage Roulade, Savory Bread Pudding,

Pomme Purée & Turkey Jus

Or

### **Grilled Kurobuta Pork loin & Crispy Pork Belly**

Crispy Spaetzle, Truffled Celery Root, Braised Red Cabbage, Bigarade

Or

### **American Wagyu Braised Beef Short Rib**

Carrot Maple, King Trumpets & Pickled Vegetables

Or

### **Butternut Squash Risotto**

Confit Butternut Squash "Steak", Crispy Shallots, Port Wine Reduction

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### **Dessert Trio**

Pumpkin Cheesecake, Cinnamon Chantilly

Apple Tart Tatin, Vanilla Bean Ice Cream

Chocolate Pecan Tartlet, Anglaise Sauce

### **\$95 Per Person**

Tax, Beverage & Gratuity are Not Included

\$55 Per Person - Wine Pairing

18% Gratuity added to Parties of 6 or more