

THANKSGIVING MENU

\$125 PER PERSON

”Salmagundi”

salt baked beetroot, confit lemon, chicken, horseradish & buttermilk dressing

brooklyn burrata

aged balsamic, last year’s tomatoes & strawberries

yellowfin tuna

chowmushi, warm ginger & dashi broth

braised atlantic halibut

carrot & ginger purée, yuzu glaze, lobster grapefruit sauce

aged australian wagyu

horseradish, bone marron, potato mousseline

oven baked turkey

cranberry sauce, bread jus, sage stuffing, game chips

SIDES

to share

mac & cheese with truffle

green beans

mashed sweet potatoes

sweets & treats

*pumpkin cheesecake, sweet potato pie, apple crumble,
bourbon bon bon, snicker doodle, cherry & sage pates des fruit*

We will be serving this menu only in the Kitchen & Dining Room on Thursday, November 28th.

All reservations are required to pre-pay the total food cost. Tables will be booked for a period of 2 hours.

We operate a 5 days cancellation policy, in case of no show or late cancellation the deposit will not be refundable.