THANKSGIVING MENU

150/PERSON

FIRST COURSE
CHOICE OF

GNOCCHI BATONNETS
truffle lemon beurre blanc, snow peas, parmesan

BUTTERMILK CHICKEN 'NUGGETS'
beurre blanc, shaved black truffle, green oil

FOIE GRAS TERRINE
pedro ximénez, almonds, apple, brioche

TURNER'S CUT ICEBERG SALAD
bacon, honey roquefort dressing, tomato powder

TURNER'S CUT CAESAR SALAD
baby gem lettuce, homemade caesar dressing, garlic, 18-month aged parmesan cheese, brioche croutons

CRAB SALAD
lemon aioli, celery, yuzu-soy gelée

OXTAIL RAVIOLI
roasted piquillo pepper & 18-month parmesan purée, red wine-braising jus reduction

SECOND COURSE
CHOICE OF

TURKEY
breast & truffle roulade, sweet potato beurre noisette mousseline, cranberry gel, roasted poultry jus

TRUFFLE & WILD MUSHROOM RISOTTO
perfect egg, parmigiano reggiano crisp, pea tendrils

RED SNAPPER
white wine & white soy sauce, kombu oil, salsify

AMERICAN WAGYU
Filet 8oz or NY Striploin 12oz

USDA PRIME DRY AGED
NY Striploin 14oz

COLORADO LAMB CHOPS
potato terrine, black garlic purée, smoked pea purée, lamb demi-glace

ADD ONS
Shaved truffle +45 | White Sturgeon Caviar 1/2oz +80

DESSERT
CHOICE OF

SUPER SORBET
blue spirulina sorbet, caramelized fox nuts, beet cake

CRÈME FRAÎCHE CHEESECAKE
mandarin custard, citrus segments, almond sablé, micro mint

CHOCOLATE SOUFFLÉ TART
valrhona guanaja 70% chocolate, gianduja, grand marnier ice cream

PUMPKIN SPICED OPERA
almond honey dacquoise, milk chocolate ganache, pumpkin spiced latte buttercream, ice cream

PECAN CRUNCH PETIT GÂTEAU TART
maple-cinnamon mousseline, candied pecans, salted caramel ice cream

STEAKS ON THE GRILL
Selections from our grill may be enjoyed in place of your second course, with the supplements noted below.

JAPANESE KOBE FILET 4 OZ +135

JAPANESE KOBE FILET 6 OZ +245

JAPANESE KOBE RIBEYE 4 OZ +135

JAPANESE KOBE RIBEYE 6 OZ +245

AUSTRALIAN WAGYU FILET 8 OZ +10

AUSTRALIAN WAGYU BONELESS RIBEYE 16 OZ +80

AUSTRALIAN WAGYU TOMAHAWK 32 OZ +200

USDA PRIME DRY AGED BONE-IN RIBEYE 24 OZ +25

USDA PRIME WET AGED BONE-IN FILET 16 OZ +30

A 3% Restaurant Operations Fee has been added to your check. This fee helps offset rising operational costs.
We appreciate your understanding and continued support

THANKSGIVING MENU

SIDES
FAMILY STYLE

BRUSSELS SPROUTS 15
applewood smoked bacon dressing

LOBSTER MAC & CHEESE 48
strozzapreti, smoked gouda cheese sauce

ASPARAGUS 19
parsley lemon aioli

CRISPY POTATO'MOCHI' 17
truffle oil, parmesan cheese, smoked garlic aioli

ROASTED BABY RAINBOW CARROTS 15
honey macallan butter, carrot tops

VELVETY POTATO PURÉE 14

WILD MUSHROOMS 23
morel sauce

GREEN BEANS ALMONDINE 15
toasted almonds, brown butter, lemon

RAW BAR

HAMACHI (YELLOWTAIL) 2OZ 16
KANPACHI (AMBERJACK) 2OZ 18
SNOW CRAB CLAWS (EA) 5
LOBSTER TAIL 49
JUMBO SHRIMP (EA) 8
OYSTERS (EA) 4

SAUCES 4

RED ONION MIGNONETTE
YUZU SOY REMOULADE (V)
SPICY PONZU SAUCE

CAVIAR
1OZ, CHOICE OF

GOLDEN OSETRA 275
ROYAL OSETRA 240
WHITE STURGEON CAVIAR 1/2OZ 80

FROM THE GRILL

AVAILABLE Á LA CARTE, IN ADDITION TO YOUR THANKSGIVING MENU

JAPANESE KOBE
Filet 4oz 230 | Filet 6oz 340
Ribeye 4oz 230 | Ribeye 6oz 340

AUSTRALIAN WAGYU
Filet 8oz 105 | Boneless Ribeye 16oz 175
Tomahawk 32oz 295

AMERICAN WAGYU
Filet 8oz 95 | NY Striploin 12oz 95

USDA PRIME DRY AGED
NY Striploin 14oz 83 | Bone-In Ribeye 24oz 120

USDA PRIME WET AGED
Bone-In Filet 16oz 125

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