



THANKSGIVING MENU

165/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 BABY ICEBERG SALAD

bacon, honey roquefort dressing, tomato powder

TURNER'S CUT CAESAR SALAD

baby gem lettuce, homemade caesar dressing, confit garlic, 18-month aged parmesan cheese, brioche croutons, boquerones

SECOND COURSE

CHOICE OF

TURKEY

breast, sweet potato beurre noisette mousseline, dry cranberry infused with st-germain, haricots verts, roasted poultry au jus, truffles

TRUFFLE & WILD MUSHROOM RISOTTO

perfect egg, parmigiano reggiano crisp, pea tendrils

SEASONAL FISH

lemon-wine spiced sauce, green oil, baby zucchini, baby turnips, asparagus

AMERICAN WAGYU

filet 8oz, velvety potato purée, asparagus

COLORADO LAMB CHOPS

smoked pea purée, potato terrine, black garlic purée, lamb demi-glace, wild mushrooms

ADD ONS

Shaved truffle +45 | Kaviari Kristal Caviar 1/2oz +80

SIDES

FAMILY STYLE

ROASTED BABY RAINBOW CARROTS 15

honey macallan butter, carrot tops

BRUSSELS SPROUTS 15

applewood smoked bacon dressing

MAC & CHEESE 14

strozzapreti, smoked gouda cheese sauce

ASPARAGUS 19

parsley lemon aioli

CRISPY POTATO 'MOCHI' 17

truffle oil, parmesan cheese, smoked garlic aioli

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 GATEAU

maple-cinnamon mousseline, salted caramel, candied pecans



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RAW BAR

AKAMI 2OZ 16

CHUTORO 2OZ 19

OTORO 2OZ 21

LOBSTER TAIL 21

JUMBO SHRIMP (EA) 8

OYSTERS (EA) 4

WHITE STURGEON CAVIAR 1/2OZ 80

SAUCES 4

RED ONION MIGNIONETTE
YUZU SOY REMOULADE (V)

SPICY PONZU SAUCE

CAVIAR

1OZ, CHOICE OF

GOLDEN OSETRA 275

ROYAL OSETRA 240

FROM THE GRILL

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 85

USDA PRIME DRY AGED

NY Striploin 14oz 83 | Bone-In Ribeye 24oz 100

USDA PRIME WET AGED

Bone-In Filet 12oz 93