

THANKSGIVING DAY SPECIALS

SOUPS

ROASTED ACORN SQUASH BISQUE

cabrales cheese crouton, shallot crisp

SALADS

ROMAN CAESAR

parmesan crisp

NOT SO POACHED PEAR

bleu cheese emulsion, candied walnut dust, poached pear drops

STARTERS

NEW WORLD CARPACCIO

dry-aged beef, shishito chorizo vinaigrette

ON THE HALF SHELL

Washington oysters, ponzu ceviche tear drops

SAN SEBASTIAN STEAK TARTAR

prime dry-aged beef, savora quail egg emulsion

LOX & BAGEL

mascarpone mousse, air lavash

COLOSSAL FLORIDA STONE CRAB (1/2 LB)

ENTRÉES

PILGRIM CARVING FEAST

organic roasted turkey, turkey roulade,
turkey fixin' sous vide, California root vegetable confit, foie gras gible reduction

VIRGINIA SLOW ROASTED HAM SHANK

Valencia pineapple glaze, apple wood bacon brussel sprout confit, pecorino risotto,
sweet potato cassoulet

KING ARTHUR STUFFED MAINE LOBSTER

Alaskan king crab, English pea spinach puree

LEMON SCENTED PAN SEARED CHILEAN SEA BASS

Key West butter shrimp, truffle mashed albariño grape broccoli rabe scampi

COLOSSAL FLORIDA STONE CRAB (1 LB)

choice of two: roasted asparagus, Brussel sprouts, fingerling potatoes, mashed potatoes

DESSERT

PUMPKIN TARTELETTE

GIANDUJA CHOCOLATE SPHERE

Traditional Thanksgiving dishes will be accompanied with:
Sweet potato cobbler, Brioche Serrano gible stuffing, cranberry loquat jam