

. THANKSGIVING DINNER .

SPECIALS
THURSDAY, NOVEMBER 27

WOOD FIRED PUMPKIN SALAD

Warm Brillat Savarin Cheese, Truffle-
Honey Vinaigrette, Mix Herbs and
Greens, Toasted Pinenuts
35

WOOD FIRED TURKEY “BALLOTINE”

Black Truffle Gravy, Sweet Potato and
Brown Butter Purée, Crispy Brussel
Sprouts
55

BRAISED LAMB “A LA PLANCHA”

Yukon Potato Purée, Caramelized
Cipollini Onions, Lamb Jus,
Chimichurri
70



CONTAINS GLUTEN



CONTAINS NUTS



CONTAINS DAIRY

APPLICABLE TAXES AND A 20% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS.

2025

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. SEVERAL MENU ITEMS MAY CONTAIN PEANUTS, TREE NUTS, FISH, SHELLFISH, EGGS, MILK, SOY AND GLUTEN. INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY. THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.