

ENDIVES AND FIGS

Ginger, nasturtium relish, heirloom mustard greens

OR

MAINE LOBSTER

Cauliflower, coconut curry sauce and brassica salad

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BUTTERNUT SQUASH VELOUTÉ

Rosemary, vanilla and coffee

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***SLOW ROASTED TURKEY**

Stuffing, cranberry chutney and gravy

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SEARED BLACK BASS

Sunchoke variations, green apple saar and charred brussels sprouts

OR

***ROASTED ANGUS BEEF FILLET**

Salsify, Swiss chard & pinenut poriyal, black truffles, served with foie gras jus

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PEAR

Butter roasted with autumn spiced bavaroise, served with maple walnut ice cream

OR

PINEAPPLE

Tandoor roasted pineapple, smoked coconut ice cream and mint juice

THANKSGIVING MENU 165.00 | WINE PAIRING 89.00

*ALBA WHITE TRUFFLE SUPPLEMENT | 3 GRAMS 75.00 | 5 GRAMS 98.00