

Desserts

Slice of Thanksgiving Pie 10 each

Apple Tarte Tatin *A la mode*

Brown Butter Bourbon Pecan *Crème Fraîche*

Pumpkin Pie *Vanilla Chantilly Cream*

Glace Du Jour

Choice of One Freshly Spun Flavor of Ice Cream or Sorbet

13

Dessert Wines & Digestifs

Tokaji 5 <i>Puttonyos Royal Tokaji Wine Company 2013 500ml</i>	25/125
Sauternes <i>Chateau Suduiraut 2002 750ml</i>	25/200
Sauternes <i>Chateau Roumieu-Lacoste 2016 375ml</i>	70
Sauternes <i>Chateau d'Yquem 2006 375ml</i>	650
Ruby Port <i>Graham's 6 Grapes 750ml</i>	12/145
Vintage Port <i>Quinta do Infantado 2013 750ml</i>	135
Tawny Port <i>Warre's 10 year 500ml</i>	18/125
Tawny Port <i>Graham's 20 year 750ml</i>	26/195
Tawny Port <i>Graham's 30 year 750ml</i>	55/385

Coffee & Tea

Featuring Intelligentsia & Kusmi

Brewed Coffee	4	English Breakfast	3.5
Espresso	4	Spearmint Green Tea	3.5
Macchiato	4	Ginger & Lemon Green Tea	3.5
Cappuccino	5	Chamomile	3.5
Café Latte	5	BB Detox Maté	3.5

Thanksgiving Wine Feature

Coteaux Bourguignons Domaine Dureuil-Janthial 20g/85btl

Cocktails

April in Paris <i>Tanqueray 10 Gin, Manzanilla Sherry, Egg White, Raspberry, Rose Nectar, Lemon</i>	19
Lemmy Caution <i>Teeling Whiskey, Hudson Rye, Tobacco Nectar, Xocolatl Mole, Orange Bitters</i>	20
San Simón <i>Cazadores Blanco Tequila, Pomegranate, Hibiscus, Habanero Shrub, Lime</i>	19
Alouette <i>Cruzan Light Rum, Mt. Gay Black Barrel Rum, Contratto Bitter, Caramelized Pineapple, Cinnamon, Nutmeg, Lime</i>	18
C'est la Vie <i>Mossburn Island Scotch, Passionfruit, Amaro d'ell Etna, Fig, Vanilla</i>	20
Salut Les Copains <i>Ketel One Botanical Peach Orange, Lillet, Blackberry Preserves, Lemon, Veuve Ambal Blanc de Blancs</i>	20
Masculin Féminin <i>Old Forester Bourbon, Genepy Alpes, Rockwell Sweet Vermouth</i>	19
Aviation <i>Bombay London Dry Gin, Luxardo Maraschino, Crème de Violette, Lemon</i>	19
Zou Bisou Bisou <i>Lemongrass-Infused Tito's Vodka, Pamplemousse, Ginger, Lemon, Fever Tree Tonic</i>	18
Barcelonette <i>Del Maguey Vida Mezcal, Volcan Blanco Tequila, Aloe Vera, Cucumber, Winter Melon, Agave, Lime</i>	19
An Affair to Remember <i>Belvedere Lake Bartęzek Single Estate Rye Vodka, Salers Aperitif, Olive Brine,</i>	55

Zero Proof

Yuzu Confessional <i>Kusni BB Detox Tea, Merlot Grape Juice, Yuzu Sparkling Water</i>	12
Epices Bobos <i>Fresh Cucumber, Agave, Lime, Seedlip Grove 42, Mustard Seed</i>	12
Passion Spritz <i>Lyre's Italian Spritz, Passionfruit</i>	15

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Oysters du Jour

Mignonette & Fresh Lemon half dozen / 29

Hors d'oeuvres

Warm Dates Marcona Almonds, Roquefort Cheese	9
Hen of the Woods Brochette Mâche Salad, Basil Pistou	23
Hamachi Crudo Celery Hearts, Lodi Apple, Black Olive Oil	25
Lioni Burrata Marinated Peppers, Lemon Thyme, Chickpea Pancake	27
Yellowfin Tuna Cru Poppy Seed Crisps, Green Olives, Cherry Tomato Preserve	29

Wild Caught Langoustines

Sicilian Oregano, Rocket Arugula, Italian Red Chili, Lemon 57

Appetizers

Onion Soup Au Père Louis Gruyere, Dry Sherry, Crouton	18
Salade Verte Radish, Pea Confit, Cucumber, Sherry Vinaigrette	19
Baby Golden Beets Mango, Yellow Bell Peppers, Sunflower Vinaigrette	19
Tomato Provençal Capers, Shallot, Champagne Vinaigrette	23
Octopus Grillé Fresh Red Chili, Tomato Ragoût, Oregano Breadcrumbs	31
Potato Chip Omelette Kaluga Caviar, Crème Fraîche	35

Entrees

Autumn Squash Honeynut, Delicata, Grains, Pomegranate Vinaigrette	33
Pané Diable Breaded Chicken Breast, Mustard, Endive, Migliorelli Pear	37
Faroe Island Salmon Cous Cous, Salsa Verde, Cherry Tomato Vinaigrette	39
Diver Scallops Veronique Haricot Verts, Marinated Spinach, Grapes, Almonds	46
Black Truffle Fettuccine French Butter, Cracked Pepper, Parmesan	59
Lamb Chops Romanesco Cauliflower, Mint, Taggiasca Olive & Fig Tapenade	63
8oz Filet Mignon 'Banquiere' Paris Mushroom Duxelle, Bordelaise	67
14oz Entrecôte Au Poivre Escargot Butter, 'Steak Frites'	69
24oz Prime Aged Ribeye Rotisserie Leeks, Sauce Vert	92

Thanksgiving Supper

Rotisserie Heritage Turkey Root Vegetables, Stuffing, Cranberry Compote, Gravy	55
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Accoutrements

Golden Raisin Chestnut Stuffing	18	Garnet Sweet Potato	18
Spinach	18	Brussels Sprouts	18
Market Cauliflower	18	Macaroni Gratin Jambon	20