Wine by the Glass

Sparkling

Blanc de Blancs *Veuve Ambal, Burgundy, France nv* 16
Brut Rosé *Côté Mas, Cremant de Limoux, France nv* 18
Champagne *Veuve Clicquot nv* 30

White

Vermentino *Château Minuty, 'Côtes de Provence Prestige Blanc' 2023* 16
Sauvignon Blanc *Sunday Mountain, Marlborough, New Zealand 2023* 17
Chardonnay *Au Bon Climat, Santa Barbara, California 2023* 18
Sancerre *Le Roi des Pierres, Loire Valley, France 2023* 23
Chardonnay *Bourgogne Blanc, Famille Vincent, 'JJ' France 2022* 25

Red

Beaujolais *Domaine Gaget 'Côte du Py', Morgon 2022* 16
Côtes du Rhône *E. Guigal, Southern Rhône Valley, France 2021* 18
Bourgogne Rouge *Louis Latour, Côteaux Bourguignons 'Les Pierres Dorées,' Burgundy, France 2021* 19
Cabernet Blend *Leviathan, Napa Valley, California 2022* 26
Cabernet Blend *JP Chenet Non-Alcoholic, France nv* 16

Rose

Grenache, Cinsault, Syrah, Rolle *Château de Berne, 'Ultimate' Provence, France 2024* 17

Half Bottles

Krug Grand Cuvée *Champagne, France, nv* 175
Krug Grand Rosé *Champagne, France, nv* 395
Sauvignon Blanc *Alphonse Mellot, 'La Moussiere' Sancerre, France 2023* 55
Chablis *Domaine Laroche 'Saint Martin' Burgundy, France 2023* 58
Fumé Blanc *Grgich Hills, Napa Valley, California 2021* 46
Pinot Noir *J Vineyards, California 2022* 38
Cabernet Sauvignon *Château Montelena Estate, Napa Valley, California 2019* 220
Cabernet Sauvignon *Pride Mountain Vineyards, Napa Valley, California 2021* 84
Cabernet Sauvignon *Shafer 'One Point Five', Napa Valley, California 2021* 130
Pessac-Léognan *Château Malartic Lagravière 2020* 48

Ask About Our Daily Wine Feature

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

Cocktails

April in Paris 20
Hendrick's Gin, Manzanilla Sherry, Raspberry, Rose Nectar, Lemon

Lemmy Caution 21
Old Forester Rye, Tobacco Nectar, Xocolatl Mole, Orange Bitters

Amalfi Breeze 18
Ketel One Vodka, Bacardi Rum, Aperol, Strawberry, Lime

Saint-Tropez 20
Hennessy VS, Lime, Melon, Mint, Q Mixers Ginger Beer

La Belle et la Bête 20
Tito's Vodka, Maestro Dobel Tequila, Mango, Passionfruit, Lime, Roobios Tea, Red Bull Tropical, Q Mixer Tropical Ginger Beer

From Monte Carlo, with Love 22
Mount Gay Rum, Green Chartreuse, Maraschino, Lime, Pineapple

New Bisou Bisou 21
Lemongrass-Ginger Infused Ketel One Vodka, Green Apple, Q Mixers Elderflower Tonic

Barcelonette 22
Dos Hombres Mezcal, Blanco Tequila, Aloe Vera, Cucumber,

Luxury Selections

Sgroppino *served table side* 19
Sorento Lemon Sorbet, Absolut Elyx Vodka, Blanc De Blancs

An Affair to Remember 34
Belvedere Lake Bartężek Single Estate Rye Vodka, Olive Brine, Beausoleil Oyster, White Sturgeon Caviar, Gold Leaf, Deconstructed Castelvetrano Olive

Riviera Nights 26
Lobos 1707 Reposado Tequila, Amaretto, Aperol, Lime

Santé 32
Seventy-One Gin, Fig, Lemon, Honey

Zero Proof

Nozeco Spritz 16
Citrus Blend, Non-Alcoholic Bubbles

Passion Spritz 16
Seedlip Grove, Passionfruit, Mango, Red Bull Tropical

January in Paris 16

Chefs: Ralph Scamardella, Jason Hall, Alec Zohni

Thursday November 27, 2025
Thanksgiving Service

We are thrilled you chose to celebrate with us!

Feast your eyes on the showstopping Crudites "Grand Aioli" Chef's Table to complement your experience.

Warm Epi Baguette +24

Rotisserie Drippings, Échiré Butter AOC, Sel Gris de Guérande

Jar of Foie Gras Mousse with Ruby Port Gelée

Starters

choice of

Half Dozen Oysters *Mignonette & Fresh Lemon*

Yellowfin Tuna Cru* *Poppy Seed Crisps, Green Olives, Cherry Tomato Preserve*

Salade Verte *Red Radish, Petite Pois, Cucumbers, Sherry Vinaigrette*

Wagyu Steak Tartare* *Horseradish, Olive Tapenade, Gaufrette Chips*

Lioni Burrata *Roasted Peppers, Lemon Thyme, Chickpea Beignets*

Globe Artichoke *Potato Confit, Mint, Sauce Verte, 50yr Balsamic*

Leeks Vinaigrette *Shallots, Chervil, Walnut Vinaigrette*

Potato Chip Omelette* *"The Only" White Sturgeon Caviar, Crème Fraîche*

King Prawns á la Plancha *Calabrian Chili Butter, Bottarga, Amalfi Lemon*

Octopus Grillé *Fresh Red Chili, Tomato Ragoût, Oregano Breadcrumbs*

Mains

choice of

Heritage Turkey Plate *Roasted Root Vegetables, Stuffing, Pommes Purée, Cranberry Compote, Gravy*

Pané Diable *Breaded Chicken Breast, Mustard, Endive, Migliorelli Pear*

Faroe Island Salmon *Leeks, Shiitake Mushroom, Crushed Potatoes, Beurre Rouge*

Grilled Mediterranean Branzino *Pinenut Gremolata, Green Garlic, Marjoram*

Black Truffle Fettuccine *Échiré Butter AOC, Cracked Pepper*

Lamb Chops *Merguez, Broccoli Rabe, Fig & Nicoise Olive Tapenade*

Filet Mignon Au Poivre 'Paul Bert' *Paris Mushroom Duxelle*

Prime Aged Ribeye *Rotisserie Celery, Bone Marrow, Sauce Verte*

Desserts

Choice Of One Dessert or Slice of Thanksgiving Pie

Apple Tarte Tatin *A la mode*

Brown Butter Bourbon Pecan *Crème Fraîche*

Pumpkin Pie *Vanilla Chantilly Cream*

Sorrento Lemon *Citrus Mousse, Lemon Curd, Yuzu Granita*

Mamie Cornu Chocolate Mousse *Served Table Side*

Glace du Jour *Choice of One Freshly Spun Flavor of Ice Cream or Sorbet*

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

Chefs: Ralph Scamardella, Jason Hall, Alec Zohni

Cathédrale

NEW YORK CITY