

71 ABOVE

Thanksgiving Dinner

November 26th, 2026

Royal Kaluga Caviar Service 92

28 Grams, Potato Pavé, Onion Lebni, Shiso Furikake,
Shio Koji, Sesame, Lemon, Chive

Bread 8

Cultured Butter

FIRST COURSE CHOICE OF

Japanese Sea Bream Crudo

Green Mango, Pomelo, Kaffir Lime, Lemongrass, Serrano, Ginger Purée, Thai Basil

Yellowfin Tuna Tartare

Avocado, Green Salsa Macha, Sunflower Seed, Sungold Tomato, Cilantro

Farm Salad

Lettuces, Tomato, Strawberry, Crouton, Pecorino Romano, Lemon Vinaigrette

Grilled Octopus

Pickled Green Tomato Gremolata, Haricot Vert, Meyer Lemon, Almond, Stone Fruit, Lemon Basil

Lemon Chitarra

Cockles, Garlic, Calabrian Chili, Parmigiano-Reggiano, Heirloom Tomato

SECOND COURSE

Roasted Mary's Turkey Breast

Wild Rice & Mushroom Stuffing, Cranberry Sauce, Brown Butter-Thyme Turkey Jus

FOR THE TABLE

Black Truffle Mac 'n Cheese

Aged Cheddar, Thyme & Garlic Bread Crumbs

Japanese Sweet Potato

Korean Chili Vinaigrette, Shiso, Sesame, Lime

Pomme Purée

Cultured Butter, Chives

DESSERT CHOICE OF

Strawberries & Cream

Chiffon Cake, Crème Fraîche, Raspberry, Sesame Crumble, Vanilla-Rose Ice Cream

Peaches & Honey

Olive Oil Cake, Honey Mousse, Yogurt Cremeux, Almond Tuile, Elderflower Ice Cream

Chocolate Seimifreddo

Green Tea Ganache, Sesame Bark, Brownie Brittle, Bergamot Cream

Cheese Plate (Additional 6)

Pleasant Ridge Reserve, Franklin's Teleme, Mariana, Seasonal Accompaniments

****MENU SUBJECT TO CHANGE****

Three-Course Dinner | 125
Children's Dinner | 60
Wine Pairing | 65

Chef | Javier Lopez
2026 | Thanksgiving

An 18% Service Charge will be added to all parties - Any additional tips would be shared by your service team.
If your service experience does not merit the Service Charge, our Management would be pleased to remove it from your check.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.