

71 ABOVE

Thanksgiving Dinner

November 25th, 2021

FIRST COURSE CHOICE OF

Farm Salad

Lettuces, Market Vegetables, Labne, Cumin, Cilantro, Parmigiano-Reggiano

Yellowfin Tuna Crudo

Mango, Avocado, Passionfruit, Daikon, Cucumber, Habanero, Thai Basil

Pork Fritter

Coraline, Onion Soubise, Seasonal Fruit

Crispy Octopus

Shishito, Almond, Sprouting Cauliflower, Polenta, Meyer Lemon Gastrique

Avocado & Crab

Lime, Radish, Cilantro

SECOND COURSE

Mary's Turkey Breast

Roasted, Jus, Cranberry Sauce

FOR THE TABLE

Pomme Purée

Cultured Butter, Chives

Mushroom Stuffing

Wild Rice, Herbs, Turkey Sausage

Roasted Carrots

Lime Vinaigrette, Labne, Pistachio, Mint, Coriander

Mac & Cheese

24 month Parmesan, Garlic Bread Crumbs

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

Three-Course Dinner	95
Children's Dinner	45
Wine Pairing	48

Chef | Javier Lopez
2021 | Thanksgiving

An 18% Service Charge will be added to all checks and paid out to all hourly employees - 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.