

71 ABOVE

Thanksgiving Dinner

November 28th, 2019

FIRST COURSE CHOICE OF

Little Gem

Caesar, Pumpkin Seeds, Roasted Squash, Parmesan Croutons

Brussels Sprouts

Green Apple, Coconut Curry, Peanuts, Tamarind, Thai Basil

Roasted Beets

Burrata, Figs, Tarragon, Pistachio, Honey Vinaigrette

SECOND COURSE CHOICE OF

Parsnip

Soup, Curry, Sage, Crème Fraîche

Octopus

Smoked White Beans, Bacon, Tomato, Seeds, Tomatillo, Mojo Rojo, Cilantro

Grilled Maitake

Tamarind, Ginger, Calabrian Chile, Rau Rām, Star Anise, Scallion

THIRD COURSE

Mary's Turkey Breast

Roasted, Wild Rice, Mushroom & Pine Nut Stuffing, Gravy, Cranberry Sauce

FOR THE TABLE

Potato Puree

Garlic, Chives

Broccolini

Lemon, Smoked Oil, Peanuts, Chile

Three-Course Dinner	82
Children's Dinner	45
Wine Pairing	48

Chef	Javier Lopez
2019	Thanksgiving

MENU ITEMS SUBJECT TO CHANGE

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.