



Happy Thanksgiving 2025

sample menu, subject to change

For the Table, à la Carte

Oysters on the Half Shell*

Cucumber-Red Onion-Rice Wine Mignonette \$28/\$48.

East Coast, "Montauk Pearl", NY

Poached Wild Gulf Shrimp (5pc), Fresh Horseradish Cocktail 27.

Roasted Mushroom & Mecox Gruyere Flatbread

Baby Kale, Roasted Shallots 24.

FIRST COURSE

Spicy Montauk Fluke Tartare*

Pickled Cucumber, Hijiki, Wasabi Tobiko & Radish

Yellowfin Tuna Sashimi with Soy and Ginger Emulsion*

Daikon Radish, Wakame, Togarashi

Baby Spinach and Red Endive Salad with Sherry Vinaigrette

Roasted Butternut Squash, Candied Pecans, Mecox Cheddar

Red and Golden Beets Salad

Wisconsin Blue Cheese, Balsam Farms Arugula, Sherry Vinaigrette

Chestnut Bisque with Long Island Duck Confit

Winter Truffle, Sweet Corn, Grana Padano

Gnocchetti di Sardi with Lobster & Tarragon

Tomato, Sherry, Crème Fraiche, Fennel Pollen

Seared Hudson Valley Foie Gras

Milk Pail Ginger Gold Apple Compote, Toasted Brioche, Amagansett Sea Salt

*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



MAIN COURSE

Traditional Organic Amish Turkey with Sage Gravy
*Sausage Stuffing with Golden Raisins, Cranberry Relish, Sweet Potatoes, Green Beans,
Yukon Gold Mashed Potatoes*

Scottish Salmon à la Plancha
Braised Balsam Farm Cabbage, Fingerling Potatoes, Saffron Beurre Blanc with Trout Roe

Roasted Heritage Bone-In Pork Chop
Risotto with Baby Kale, Marsala Braised Shiitake and Oyster Mushrooms

Long Island Duck Breast with Honey Jus
Coconut Scented Butternut Squash, Preserved Cherry Chutney

Sides \$ 8

Sautéed Spinach
Mushrooms

House-made Fries
Sausage Stuffing
Sweet Potato Purée

Mashed Potatoes
Green Beans

DESSERT

Milk Pail Apple Cobbler
Oat Crumble, Cinnamon Gelato

Pumpkin Tres Leches Cake
Port Soaked Raisins, Candied Walnuts

Sticky Date Cake
Toffee Sauce and Vanilla Gelato

Warm Valrhona Chocolate Chip Brownie
Swiss Chocolate Gelato, Dark Chocolate Sauce

Meyer Lemon Cheesecake with Graham Cracker Crust
Bourbon Caramel

Executive Chef Michael Rozzi