

71 ABOVE

Thanksgiving Dinner

November 28th, 2024

Kaluga Caviar Service 81

Kaluga, 28 Grams, Blini, Egg Yolk Jam, Chives

Bread 7

Cultured Butter

FIRST COURSE CHOICE OF

Farm Salad

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

Japanese Sea Bream Crudo

Cucumber, Tomato, Strawberry, Serrano, Avocado Purée, Yuzu Gel, Cilantro

Chilled Asparagus

Citrus Sabayon, Lemon-Miso Vinaigrette, Pistachio Crumble, White Balsamic Gel

Grilled Octopus

Oregano Vinaigrette, Walnut, Garlic, Labneh Emulsion, Plum, Shiso

Spinach Bigoli Pasta

Smoked Mozzarella, Hazelnut, Sweet Onion, Meyer Lemon, Garlic

SECOND COURSE

Mary's Turkey Breast

Mushroom Stuffing, Cranberry Sauce

FOR THE TABLE

Black Truffle Mac 'n Cheese

Aged Cheddar, Thyme & Garlic Bread Crumbs

Grilled Broccolini

Peanut Crumble, Coriander-Sesame Vinaigrette

Pomme Purée

Beurremont Butter, Chives

DESSERT CHOICE OF

Milk Tea Granita

Brown Sugar Custard, Earl Grey Gelée, Timur Mascarpone, Jackfruit Sorbet

Kabocha Squash Pie

Tangerine Ganache, Turmeric Gelée, Tamari, Candied Pecan, Dark Rum, Shiso Sorbet

Gianduja Fig Moose

Fig-Tarragon Balsamic, Chocolate Pâte Sucrée, Hazelnut Praline, Malted Milk Ice Cream

Cheese Plate *(Additional 6)*

McKinley, Afterglow, Trillium, Piedras, Briana, Seasonal Accompaniments

MENU SUBJECT TO CHANGE

Three-Course Dinner	105
Children's Dinner	50
Wine Pairing	59

Chef | Javier Lopez
2024 | 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.