

thanksgiving 2020

118 pp

first course (choice of)

guacamole with tomato salsa, warm and crunchy tortillas
spicy tuna tartare, black olive, cucumber and avocado
hopper shrimp with sizzling garlic, chili oil
grilled maitake with goat cheese, fresno pepper vinaigrette
crispy gulf flounder tacos, aioli, cabbage-chili pickle

second course (choice of)

roasted faroe island salmon, romanesco cauliflower and romesco sauce
grilled maine lobster with drawn butter, smoked chilies, shoestring fries
organic arroz con pollo, crackling skin, lemon zest
roast organic turkey, cornbread stuffing and chipotle gravy
grilled sirloin of beef, delicata squash and sour cherry mole

dessert (choice of)

honeynut flan, poached pear, candied hazelnut
apple cranberry crisp, goat's milk ice cream

chef/proprietor jean-georges vongerichten
chef de cuisine camila avendano

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