

THANKSGIVING AT THE CHANLER

FOUR COURSE PRIX FIXE
ONE HUNDRED FORTY-FIVE DOLLARS

First

select one

House Smoked Salmon
cucumber, dill crème fraîche, salmon roe,
grain toast crisps

Walrus & Carpenter Oysters
muscat grape, citrus tea mignonette

Heirloom Squash Soup
grains, preserved truffle, slow cooked egg

Second

select one

Spiced Venison Carpaccio
persimmon, pomegranate, riesling vinaigrette

Seared Georges Bank Scallops
apple, celeriac, meyer lemon

Braised Lamb Pasta
sheeps milk ricotta, olive, black garlic

Main

select one

Roasted Lobster
short grain rice, hakurel turnips,
black truffle - lobster emulsion

Brown Butter Roasted Swordfish
confit potatoes, celeriac, husk cherries

Green Circle Thanksgiving Turkey
roasted breast & rillettes of dark meat
mushroom apple stuffing,
potato purée, onion, cranberry

Dry Aged Kuroge Wagyu Ribsteak
glazed short ribs, leeks, pumpkin
*\$30 supplemental charge

Kolikoff Caviar
alliums, egg mimosa, brioche
vodka crème fraîche
*\$230 supplemental charge



A CHILDREN'S THANKSGIVING

THREE COURSE PRIX FIXE
FIFTY-FIVE DOLLARS
CHILDREN 12 AND UNDER

First

select one

Simple Green Salad
tomato, cucumber, citrus dressing

Pasta
butter, vecchio cheese

Main

select one

Lobster
rice & vegetables

Thanksgiving Turkey
stuffing, potato, squashes

Beef Tenderloin
potato purée, carrots

Dessert

A Visit to The Confiserie
assorted sweets prepared by our Pastry Team

OPTIONAL WINE PAIRING SEVENTY DOLLARS
*menu subject to change