

Let's Be Thankful...

WARM FRENCH BAGUETTE, normandy butter, sea salt 9

JAPANESE HAMACHI, munak farms sungold tomato, toasted buckwheat, herbs 17

SHIGOKU OYSTERS (washington), chefs selection sauces 21

AVOCADO HUMMUS, extra virgin olive oil, capers, local farm crudité, indian paratha bread 14

LITTLE GEM CAESAR, hearts of gem, lemon, garlic, toasted capers, reggiano 14

CLAM CHOWDER, little neck clams, bacon, fingerling potato, shallot, chive 13

KENTER CANYON BABY GREENS, meyer lemon, crème fraiche, pine nuts, crudité 13

NANTUCKET BAY SCALLOPS, normandie butter, potato mousseline, cabbage, black truffle 32

MAINE LOBSTER ROLL, live maine lobster, clarified butter, toasted brioche, Belgium fries MP

SHELLFISH 'PLATEAU', maine lobster, mussels, Mexican prawns, shigoku oysters, crap MP

MARY'S ORGANIC TURKEY, butter poached breast, confit of thigh, sweet potato, roasted brussel sprouts 34

PRIME DRY AGED BURGER, cheddar, bacon, grilled onion, vine ripe tomato, reggiano, brown butter sauce 23

ZUCCHINI & BASIL RAVIOLI, dried tomato, reggiano, fennel pollen, buerre fondue 23

COTE DE BOEUF, 36 oz dry aged prime beef, garden vegetables, potato, chefs selection of sauces MP

SWORDFISH, potato puree, spinach, pine nut gremolata, apple mostarda 37

PRIME FILET OF BEEF, roasted artichoke, shitake, roasted potato, bordelaise 46

MAINE LOBSTER PASTA, 1.5 # lobster, yuzu, brown butter dashi, vadouvan 44

SCOTTISH SALMON, potato puree, grilled asparagus, roasted shitake, salsa verde 29

ROGIE DUCK BREAST, fermented japanese buckwheat, smoked beetroot, spiced apple, duck jus 38