



THANKSGIVING MENU 95/PERSON



A LA CARTE APPETIZERS AND SUSHI

GRILLED SOURDOUGH french butter 11

DINOSAUR BONE MARROW onion jam, braised short rib, grilled sour dough 26

JUMBO LUMP CRAB CAKE spicy mayo, frisée, chili threads 32

FIVE SET NIGIRI CHEF'S CHOICE 39

PRIME 131 A5 ROLL a5 wagyu, foie gras, shrimp tempura, avocado, shiso, yuzu aioli, eel sauce 68

DRAGON ROLL shrimp tempura, jumbo lump crab salad, mango, avocado, sriracha 19

EDAMAME salted or spicy 9



FIRST COURSE

(Choice of One)

PRIME 131 CHOPPED SALAD

house mixed baby greens, shaved red onion, cherry tomato, crumbled feta, plum vinaigrette (vg)

GRILLED ROMAINE SALAD

lemon candy, parmesan breadcrumbs, anchovy, black garlic dressing

SMOKED CLAM CHOWDER

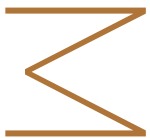
bacon bits, crispy potato, chili oil, chives

CRUNCHY SPICY TUNA ROLL

avocado, tama arare, kaiware, sweet soy sauce

CHILLED OYSTERS

1/2 dozen, fresh wasabi, shallot ponzu



THIRD COURSE

(Choice of One)

PUMPKIN SPICE BASQUE CHEESECAKE

candied walnuts, toasted marshmallow, black sesame soil garnish, candied cranberries & blackberries

CRANBERRY BLACK FOREST

cocoa mud cake, spiced cranberry & cherry compote, ivory chocolate mousse

CHOCOLATE SKILLET FUDGE

66% chocolate, brown butter vanilla ice cream, frosted pecans

EGGNOG CROISSANT BREAD PUDDING

brandy raisins & granny smith apple sauce, praline-pecan ice cream



SECOND COURSE

(Choice of One)

OVEN ROASTED TURKEY BREAST

gravy, turkey leg herb stuffing, sweet potato, toasted marshmallow, orange cranberry sauce, grilled asparagus

GRILLED BONE-IN SHORT RIB

chimichurri, garlic breadcrumbs, grilled asparagus

GRILLED BRANZINO

fresh herb salad, brown butter, charred broccolini

WAGYU SKIRT STEAK

fourme d'ambert cheese, compressed peppers, wild mushrooms, chili vinaigrette

8OZ PRIME FILET

garlic confit, ponzu charred scallion, loaded short rib mashed potatoes, truffle jus

GINGER-MISO GLAZED SALMON

charred broccolini, lemon chili vinaigrette, balsamic soy reduction

SIDES

TRADITIONAL HERB STUFFING 11

BROWN BUTTER SWEET POTATO

sweet potato, toasted marshmallow, candied pecans 11

SHORT RIB LOADED MASHED POTATO

truffle jus 18

GRILLED ASPARAGUS ricotta, mojo rojo 16

CHARRED BROCCOLINI chili dill oil, arare 16

RICOTTA STUFFED MAC AND CHEESE

toasted bread crumb, parsley 16

Add Truffle Service to Any Item +30

A 3% Restaurant Operations Fee has been added to your check. This fee helps offset rising operational costs. We appreciate your understanding and continued support.