

15 EAST

@

Tocqueville

THANKSGIVING MENU

Cocktails

TOCQUEVILLE TODDY mulled warm apple cider with spiced calvados	18
MATISSE CURTAIN Nolet's silver gin, aperol, lemon juice, honey syrup, lemon twist	18
THE RAVEN whiskey, Canton ginger liqueur, honey syrup, lemon juice, pumpkin puree	20
PEAR BELLINI sparkling wine, Poire Williams and pear puree	17
BRAZILIAN MULLED WINE spices, prunes infused cachaca	20

PRIX - FIXE 165

Appetizer

HONEYNUT SQUASH SOUP * confit squash, toasted pumpkin seeds
CRISPY VERMONT CREAMERY "BIJOU CROTTIN" GOAT CHEESE marinated beets salad, walnuts, green apples and crème de cassis xeres vinaigrette
BURGUNDY TRUFFLED CREAMY PARMESAN GRITS house cured veal bacon and sunny side up country egg
STEAMED HUDSON VALLEY FOIE GRAS CUSTARD Sauternes, seared foie gras, burgundy black truffle

Entree

AGED CARNAROLI RISOTTO ACQUERELLO forest mushrooms, beurre noisette and Vacche Rosse parmigiano-reggiano
ARGYLL COAST OCEAN TROUT* Crispy potato scales Anna, braised napa cabbage and red wine jus
BOURBON RED HERITAGE TURKEY sweet potato-maple mousseline, chestnut- vegetable stuffing, confit rutabaga and cranberry compote
SADDLE OF WILD SCOTTISH VENISON smoked bacon, salsify, sauce Grand-Veneur

BRAISED SHORT RIBS

fingerling potato mousseline, confit carrots, pearl onions and
Brussels sprout

Dessert

MINEOKA TOFU *

milk sesame pudding, kumquat
and husk tomatoes compote

BAKED FUJI APPLE

cinnamon crumble, a la mode

THANKSGIVING SUNDAE

pumpkin, allspice and maple ice cream, hot fudge,
caramel sauce and whipped cream

TUSCAN "AMADEI" BITTERSWEET CHOCOLATE MOLTEN CAKE

burned orange caramel sauce

Tasting menu for an entire table only

FIVE COURSE CHEF'S TASTING MENU 225

SASHIMI

~ ~ ~

CRISPY VERMONT CREAMERY "BIJOU CROTTIN" GOAT CHEESE

marinated beets salad, walnuts, green apples and crème de
cassis xeres vinaigrette

or

HONEYNUT SQUASH SOUP *

confit squash, toasted pumpkin seeds

~ ~ ~

BURGUNDY TRUFFLED CREAMY PARMESAN GRITS

house cured veal bacon and sunny side up country egg

or

STEAMED HUDSON VALLEY FOIE GRAS CUSTARD

Sauternes, seared foie gras, burgundy black truffle

~ ~ ~

AGED CARNAROLI RISOTTO ACQUERELLO

forest mushrooms, beurre noisette
and Vacche Rosse parmigiano-reggiano

white truffles d'Alba supplement

85

or

ARGYLL COAST OCEAN TROUT*

Crispy potato scales Anna, braised napa cabbage
and red wine jus

or

BOURBON RED HERITAGE TURKEY

sweet potato-maple mousseline, chestnut- vegetable stuffing,
confit rutabaga and cranberry compote

or

SADDLE OF WILD SCOTTISH VENISON

smoked bacon, salsify, sauce Grand-Veneur

~ ~ ~

**TUSCAN “AMADEI” BITTERSWEET
CHOCOLATE
MOLTEN CAKE**

burned orange caramel sauce

**CHEF’S SASHIMI AND SUSHI
OMAKASE**

FIVE COURSES

185

20 bites & dessert

Menu is printed daily & subject to availability

*Consuming raw or under cooked meats, poultry,
seafood, shellfish or egg may increase your risk of food-
borne illness*

** gluten-free*