

CAVIAR

w/traditional accoutrements

The Annie Reserve* • \$160

Kaviari Paris Kristal* • \$160

Kaviari Paris Oscietre prestige* • \$190



ANNIE CAFÉ & BAR

Thanksgiving 2024 Menu

\$90/adult & \$35/child (ages 11 & under)

A LA CARTE APPETIZERS

East Coast Oysters on Half Shell | ½ dozen • \$24

Shrimp Cocktail | w/ smoked chile cocktail sauce & charred chile remoulade • \$24

King Crab | served cold or warm • \$120/pound

Lobster Cocktail | w/ smoked chile cocktail sauce & charred chile remoulade • \$48

Crab Tostada | avocado salsa, cabbage slaw and Fresno chile sauce • \$38

Bacon Wrapped Quail | w / jalapeño & buttermilk, fried legs, molasses and spicy ranch • \$28

TO START

Rustic Ravioli | puff pastry filled with herb feta cheese, spinach, caramelized onions & tzatziki sauce

1ST COURSE

(Choice of one)

Kabocha Squash Soup | roasted kabocha, fried leeks, citrus creme fraiche and roasted pumpkin seeds

Avocado Cucumber Salad | arugula, julienne cucumber, pickled red onion, cherry tomatoes, avocado, shaved ricotta & pedro jimenez

Braised Wood Smoked Bacon | creamy gorgonzola polenta, microgreens, & au jus

Caesar Salad | w/ herb croutons & parmesan

Wedge Salad | w/ Fourme d'ambert blue cheese, heirloom tomatoes & tableside bacon

2ND COURSE

(Choice of one)

Roast Breast of Heritage Turkey | roasted turkey breast, cranberry sauce, stuffing, & gravy

Prime Rib Roast | melted foie gras butter

Chilean Sea Bass | quinoa, dried cranberries, almonds, & butternut squash, with pineapple ponzu sauce

Scottish Salmon | w/ salsa verde, zucchini, green onions & pumpkin seeds

Coffee Roasted Tenderloin | w/ mushroom duxelle, creamy potatoes & pasilla chile sauce

Grilled Double Lamb Chops | w/ lamb lasagna, parmesan fonduta & Italian salsa verde (+20)

Portobello Mushroom Rigatoni | whipped ricotta, parmesan cheese, fresh italian parsley & olive oil

BEN'S CUTS

Wagyu Ribeye 20oz • \$35

Wagyu Filet Mignon 8oz • \$30

Prime Bone-In Ribeye 22oz • \$10

DESSERT

(Choice of one)

Apple Tarte Tatin

Pecan Pie

Pumpkin Pie

Sorbet

Flourless Chocolate Cake

SIDES

(Includes all four)

Scallion Garlic Potato Puree | Brussels Sprouts

Green Bean Casserole with creamy wild mushrooms

Sweet potato puree