

Wine by the Glass

Sparkling

Blanc de Blancs Grandial, France NV	16
Brut Rosé Côté Mas, Cremant de Limoux, France NV	18
Champagne Veuve Clicquot NV	30

White

Vermentino Château Minuty, ‘Côtes de Provence Prestige Blanc’ 2024	16
Sauvignon Blanc Sunday Mountain, Marlborough, New Zealand 2024	17
Chardonnay Au Bon Climat, Santa Barbara, California 2023	18
Sancerre Château de Sancerre, Loire Valley, France 2025	23
Chardonnay Bourgogne Blanc, Famille Vincent, ‘JJ’ France 2022	25

Red

Beaujolais Domaine Gaget ‘Côte du Py’, Morgon, France 2023	16
Côtes du Rhône E. Guigal, Southern Rhône Valley, France 2022	18
Nebbiolo Prunotto ‘Occhetti’ Langhe, Italy 2023	18
Bourgogne Rouge Louis Latour ‘Les Pierres Dorées,’ Burgundy, France 2022	19
Cabernet Blend Leviathan, Napa Valley, California 2023	26
Margaux Château d’Issan ‘Blason d’Issan’, France 2019	28

Rosé

Grenache Blend Mas La Chevalière, Languedoc-Roussillon, France 2025	17
Cinsault, Grenache, Syrah Château Peyrassol, ‘Les Commandeurs’ Provence, France 2025	19

Zero

Le Blanc French Bloom, France NV	18
Sparkling Rosé ‘Love Conquers All’, House of Waris Botanicals, Oregon NV	18
Cabernet Blend JP Chenet, France NV	15

Half Bottles

Krug Grand Cuvée Champagne, France, NV	179
Krug Grand Rosé Champagne, France, NV	395
Sauvignon Blanc Alphonse Mellot, ‘La Moussiere’ Sancerre, France 2025	55
Chablis Simonnet-Febvre, France 2023	75
Chablis Domaine Laroche ‘Saint Martin’ Burgundy, France 2023	58
Fumé Blanc Grgich Hills, Napa Valley, California 2023	46
Pinot Noir Louis Latour, Burgundy, France 2023	50
Pomerol Château Feytit-Clinet 2017	79
Cabernet Sauvignon Château Montelena Estate, Napa Valley, California 2019	220
Cabernet Sauvignon Corison, Napa Valley, California 2021	148

Ask About Our Daily Wine Feature

Chefs: Ralph Scamardella, Jason Hall, Alec Zohni

Luxury Selections

	Sgroppino served table side Sorento Lemon Sorbet, Absolut Vodka, Blanc De Blancs	21
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	An Affair to Remember Belvedere Lake Bartęzek Single Estate Rye Vodka, Olive Brine, Beausoleil Oyster, White Sturgeon Caviar, Gold Leaf, Deconstructed Castelvetro Olive	28
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	Queen of the Night Negroni 6 oz decanter cocktail Seventy-One Gin, Rockey’s Botanical, Luxardo Bitter Bianco	34
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Cocktails

	Bisou Bisou Vol. 3 ♦ Lychee Infused Ketel One Vodka, Yuzu, Fever-Tree Elderflower Tonic	22
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	April in Paris ♦ Hendrick’s Gin, Manzanilla Sherry, Raspberry, Rose Nectar, Lemon	20
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	Bitter Sweet Symphony Código 1530 Reposado Tequila, Amaretto, Cognac, Black Walnut	22
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	Amalfi Breeze Tito’s Vodka, Bacardi Rum, Aperol, Strawberry, Lime	18
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	Saint-Tropez ♦ Hennessy VS, Remy V, Lime, Melon, Mint, Fever-Tree Ginger Beer	20
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	C’est la Vie ♦ Belvedere, Elderflower, Strawberry, Lemon, Red Bull White Peach Edition	21
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	La Belle et la Bête ♦ 1800 Silver Tequila, Mango, Passionfruit, Lime, Roobios Tea, Fever-Tree Pineapple Ginger Beer	20
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	San Simón 6 oz decanter cocktail Astral Blanco Tequila, Pomegranate, Hibiscus, Habanero Shrub, Lime	25
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	Lemmy Caution 6 oz decanter cocktail Old Forester Rye, Tobacco Nectar, Xocolatl Mole, Orange Bitters	26
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	Barcelonette Dos Hombres Mezcal, Blanco Tequila, Aloe Vera, Cucumber, Winter Melon, Agave, Lime	22
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	Moulin Blanc Bombay Sapphire Gin, Vermouth, Pickled Celery, Orange Bitters, Capers	19
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	Nozeco Spritz Ⓞ Citrus Blend, Non-Alcoholic Bubbles	16
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	Blackberry Spritz Ⓞ Little Saints St. Ember, Lemon, Hiyo Blackberry Lemon, Fever-Tree Club Soda	16
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♦ can be made non-alcoholic | Ⓞ non-alcoholic

Thursday November 26, 2026

Happy Thanksgiving

We are thrilled you chose to celebrate with us!
Feast your eyes on the showstopping
Crudites "Grand Aioli" Chef's Table to
complement your experience.

Warm Epi Baguette +24

Rotisserie Drippings, Échiré Butter AOC, Sel Gris de Guérande

Starters

choice of

- Half Dozen Oysters Mignonette & Fresh Lemon
- Yellowfin Tuna Cru* Poppy Seed Crisps, Green Olives, Cherry Tomato Preserve
- Salade Verte Red Radish, Petite Pois, Cucumbers, Sherry Vinaigrette
- Wagyu Steak Tartare* Horseradish, Olive Tapenade, Gaufrette Chips
- Lioni Burrata Roasted Peppers, Lemon Thyme, Chickpea Beignets
- Globe Artichoke Potato Confit, Mint, Sauce Verte, 50yr Balsamic
- Leeks Vinaigrette Shallots, Chervil, Toasted Walnuts
- Potato Chip Omelette* "The Only" White Sturgeon Caviar, Crème Fraîche
- King Prawns á la Plancha Calabrian Chili Butter, Bottarga, Amalfi Lemon
- Octopus Grillé Fresh Red Chili, Tomato Ragoût, Oregano Breadcrumbs

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Wine Feature

5 oz pour

Beaujolais Château Thivin Côte De Brouilly 2023 Double Magnum 20

Mains

choice of

- Heritage Turkey Roasted Root Vegetables, Stuffing, Pommes Purée, Cranberry Compote, Gravy
- Pané Diable Breaded Chicken Breast, Mustard, Endive, Migliorelli Pear
- Faroe Island Salmon Pancetta, Savoy Cabbage, Tarbais Beans, Vin Jaune
- Wild Striped Bass Leeks, Shiitake Mushrooms, Yukon Gold Potatoes, Beurre Rouge
- Maine Lobster Rigatoni Squid Ink, Heirloom Cherry Tomatoes, Fino Verde Basil
- Black Winter Truffle Fettuccine Échiré Butter AOC, Cracked Pepper
- Lamb Chops Merguez, Broccoli Rabe, Fig & Nicoise Olive Tapenade
- Filet Mignon Au Poivre 'Paul Bert' Paris Mushroom Duxelle
- Prime Aged Ribeye Rotisserie Leek, Bone Marrow, Sauce Verte

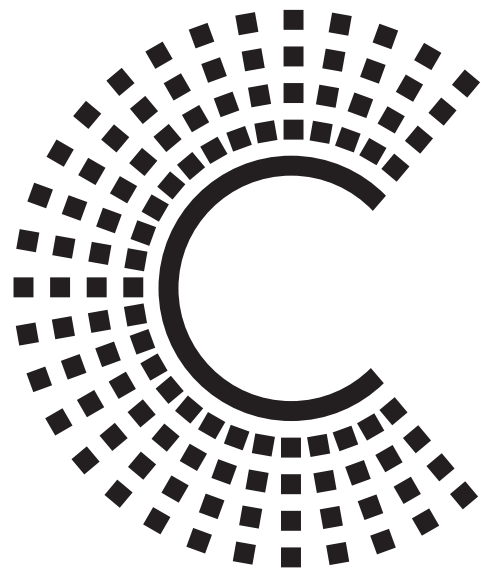


Desserts

choice of

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| A Slice of Thanksgiving Pie | -OR- | The Classics |
| Apple Tarte Tatin
A la mode | | Sorrento Lemon
Citrus Mousse, Lemon Curd, Yuzu Granita |
| Brown Butter Bourbon Pecan
Crème Fraîche | | Mamie Cornu
Chocolate Mousse Praline, Candied Hazelnuts |
| Pumpkin Pie
Vanilla Chantilly Cream | | Glacé Du Jour
One Freshly Spun Flavor of Ice Cream or Sorbet |

Chefs: Ralph Scamardella, Jason Hall, Alec Zohni



Cathédrale

NEW YORK CITY