

chez

november 16, 2019

thanksgiving

roasted brussel sprouts

scallop, brussel sprouts, barrel-aged fish sauce
cdp blanc, domaine du vieux lazaret, 2017

poached lobster

maine uni, platinum osetra, burgundy truffle
saint martin chablis, domaine laroche, 2018

cranberry sauce

wild boar, cranberry, acorn squash seeds
couvent des thorins, moulin-à-vent, 2017

prime rib roast

venison, dark chocolate, wild huckleberry
double negative imperial stout, grimm.

herb stuffing

offal, hudson valley foie gras, rosemary brioche
passion de terrasses, guy farge, 2016

thanksgiving turkey

king cal squab, white alba truffle, matsutake
château haut baradieu, 2010

pumpkin pie

garnet yam, gingerbread, korintje cinnamon
new york brut, kings highway

apple pie

honeycrisp apple, pompona vanilla, salted caramel
granny smith apple soda

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