



Thanksgiving MENU

AMUSE BOUCHE

FIRST COURSE

Tuna Tartare

yellow fin tuna, ginger leech de tigre, sesame seeds, wasabi guava gel

French Onion

cipollini onion consume, gruyere dumplings

Grilled Beet Salade

pane goat cheese, endive, cranberry dill vinaigrette

Raviolo

confit duck, manchego, smoked tomatoes, escargot

MAIN COURSE

Beef Wellington

mushrooms duxelles, haricot verts, pommes purée
bordelaise, carrot glaze

Roasted Turkey

cranberry gel, sweet potato puree, turkey au jus
roasted carrots, stuffing

King Salmon

miso ratatouille, feta, pickled onions, tamarind glaze

Lobster Tail

sea urchin hollandaise, caviar, yuzu, braised turnips, satsumaimo pave

Black Trumpet Risotto

stuffed morels, green asparagus, fontina, sage, exotic mushrooms

DESSERT TASTING

Spiced Apple Pavlova

rum sorbet

Pumpkin Tarte Tatin

cinnamon chantilly cream

\$195.00 Per Person plus Beverage, 20% Service & Tax
Optional Wine Pairing \$115.00

Cancellation within 48 hours of the reservation
date will result in full payment based on the party size