

Thanksgiving Celebration Menu

Wednesday, November 21 – Thursday, November 22, 2018

Amuse Bouche

House Smoked Salmon nf, ef, gf

smoked trout roe, horseradish crème fraiche, lemon essence

First Course

Local Goat Cheese Duo

surfing goat (maui), hawaii goat dairy (big island), beets

Henri Bourgeois, 'Les Baronnes' Sauvignon Blanc, Loire Valley

Second Course

Hoku's Pork Soup nf, df, ef

crispy pork belly, andouille sausage, mustard seed, sweet bread crouton

Melville, Estate Pinot Noir, Sta. Rita Hills

Third Course

Catch of the Day

chef's daily seafood creation

Sommelier's Selection

Main Course

Turkey Roulade with Bacon, Pecans, and Dried Fruit ef

pumpkin mashed potato, brussels sprouts, cranberry sauce

Crossbarn by Paul Hobbs, Pinot Noir, Sonoma Coast

Dessert

Spiced Cream Puff

poached pear, spiced brown sugar streusel, caramel

Royal Tokaji, Late Harvest, Hungary

Coffee or Fine Tea

100 per person plus tax and gratuity

45 additional for the wine pairings

GF = Gluten Free NF = Nut Free DF = Dairy Free EF = Egg Free

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