

THANKSGIVING

Thursday, November 23rd, 2023

CHILLED KEAHOLE LOBSTER

Hawaiian Hearts of Palm, Orange Supremes and Chilled Fennel Soup

HAND ROLLED PUMPKIN RAVIOLI

Sage and Brown Butter Gastrique

TURKEY EN CROÛTE

"Mushroom Stuffing", Honey Poached Cranberries and Turkey Gravy

"GINGER FIZZ"

Ginger Nuage, Green Apple, Sake and Popping Candy

CUSTARD PIE

Black Sugar Custard Tart



230

Menu items subject to availability

A service charge of 19% will be added to checks for parties of 6 guests or more

*consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness