

Thanksgiving Menu 2019

Thursday, November 28

FIRST COURSE

Fall Salad

Celery Root Panna Cotta, Hearts of Palm Turnip, Beets, Pomegranate,
Vadouvan Vinaigrette

SECOND COURSE

Poached Lobster

Roasted Carrot Puree, Hazelnut, Espresso Syrup

THIRD COURSE

Roasted Turkey Breast

Confit Leg, Red Wine, Pam Brussel, Citrus Sweet Potato, Foie Gravy

FOURTH COURSE

Kabocha Pumpkin Confit

Pumpkin Spice Mousse, Vanilla Crunch Sphere, Pate Sucree

COST

\$150++ Per Person

RESERVE

Call (808) 921-4600