

Thanksgiving Celebration Menu

Thursday, November 28, 2019

Amuse Bouche

Snapper Ceviche

Sea Asparagus | Pickled Onion

First Course

Fried Seafood Raviolo

Golden Ossetra Caviar | Soy Brown Butter | Seasonal Fruit Compote | Pickled Shallot

Wine Pairing

Second Course

Chilled Truffle Butternut Squash Soup

Lobster Medallion | Pumpkin Seeds | House Crouton

Wine Pairing

Third Course

Pan Roasted Chilean Seabass

Surfing Goat Cheese Veloute | Root Vegetables | Walnut Chutney

Wine Pairing

Main Course

Turkey Roulade with Chestnut and Dried Fruit Stuffing

Shallot Mashed Potato | House Cranberry Sauce | Brussels Sprout

Wine Pairing

Dessert

Pumpkin Chocolate Crèmeux

Vanilla Ice Cream | Pecan Streusel | Red Tuile

Wine Pairing

Coffee or Fine Tea

125 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