



Thanksgiving Celebration Menu

Thursday, November 26, 2020

— Tasting of Vegetables —

Lettuce Potage

Radishes, Carrots and Turnips

Piedmont, Italy, Pio Cesare, Moscato d'Asti

Hawaiian Heart of Peach Palm

Slow Cooked Beets, Winter Citrus, Avocado Puree

Miyasaki, 'Yawaraka', Nagano

Chest Nut Farfalle

Fonitina, Celery, and Black Perigord Truffles

Vouvray, Loire Valley, Marc Bredif

Oprah's Farm Warm Potato Salad

Ogo, Cornichons, Tarragon, Pommes Mouseline

Sancerre, Loire, Domaine Henri Bourgeais, "les Baronnes"

Mushroom Ala Greque

Hamakua King Trumpets, Waimanalo Crenini Mushrooms, Wilted Kale

Onions Polenta Croutons and Moringa

Fil, by Master sommelier Roberto Viernes, Willamette Valley

Whole Roasted Celery Root

Prune Puree and Toasted Macadamia Nuts

Raymond, Reserve Selection, Rutherford, Napa Valley

Oprah's Farm Pumpkin Sorbet

Toasted Marshmallow

Warm Kulolo

Taro Pudding, Caramelized Coconut Ice Cream

Taylor Fladgate 10 yr

\$225++ Per Person

Wine Pairing \$80++ Per Person