



Thanksgiving Celebration Menu

Thursday, November 26, 2020

— Grand Tasting —

Rye Blinis

Rigiis Ova Caviar, Hawaiian Sweet Prawn
Watercress and Crème Fraiche
Taittinger, Brut 'la Francaise'

Foie Gras Torchon Chaudfroid

White Kiawe Honey, Toasted Macadamia nuts, Candied Ginger
Hashimoto Persimmons and Portuguese Sweet Bread
Mosel, Dr. Loosen 'Blue Slate', Kabinett

Chest Nut Farfalle

Fonitina, Celery and Black Perigord Truffles
Vouvray, Loire Valley, Marc Bredif

Slow Cooked Opah Belly

Creamed Kula Lettuce, Poached Oyster, Brioche Melba
and Warm Buttermilk Dressing
Pouilly-Fuisse, Bouchard Pere et Fils

Lobster Bordelaise

Keahole Lobster, Mushrooms, Oprah's Farm Carrots
Bone Marrow Bread Pudding and Sauce Bordelaise
Bordeaux, Chateau Recougne

Honey Lacquered Duck

Choucroute, Cranberries, Kula Celery Root Puree
and Foie Gras Emulsion
Etude, Carneros, Napa Valley

Oprah's Farm Pumpkin Sorbet

Toasted Marshmallow

Warm Kulolo

Taro Pudding, Caramelized Coconut Ice Cream
Taylor Fladgate 10 year

\$225++ Per Person

Wine Pairing \$80++ Per Person