

THANKSGIVING

Thursday, November 25, 2021

CHILLED KEAHOLE LOBSTER SALAD

*Hawaiian Hearts of Palm, Avocado, Cutting Celery
and Creamy Tarragon Vinaigrette*

HAND CUT PUMPKIN AGNOLOTTI

*Kula Kabocha Pumpkin, Brussels Sprouts, Pumpkin Seeds
Honey Poached Cranberries and Brown Butter Gastrique*

“TUR-DUCK-EN”

*Oprah Farm Root Vegetables, Waimanalo Mushrooms,
Creamed Barley and Foie Gras Emulsion*

“PAVLOVA”

Lilikoi Granite, Crispy Meringue and Vanilla Custard

CARAMELIZED WHITE CHOCOLATE AND PUMPKIN NAMELAKA

Pecan Praline and White Chocolate Granite



200

Price includes 19% Service Charge and Tax

Menu Items subject to availability

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