



## *Thanksgiving Menu 2018*

### **AMUSE BOUCHE**

*Green Apple, Avocado and Arugula  
Kumamoto Oysters, with Yuzu Relish, Cilantro, and Oscietra Caviar  
Hamachi, Grapefruit, Lime, and Curry Leaf*

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### **AUTUMN SALAD WITH ENDIVE**

*Pecan, Celery, Sourdough, Grapes, and Sweet Ginger*

*OR*

### **MAINE LOBSTER**

*Coastal Curry Sauce, Edamame, with Kale Composition*

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### **CHESTNUT SOUP**

*Grilled Beech Mushrooms, Asian Pear, Cognac, and Salted Boondi*

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### **SLOW ROASTED TURKEY**

*Stuffing, Cranberry Chutney, and Gravy*

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### **BLUENOSE BASS**

*Seared with Heirloom Cauliflower Composition, Brown Butter, and Tomatoes*

*OR*

### **ROASTED ANGUS BEEF FILET**

*Celeriac Mousse, Black Truffle, Chard, and Foie Gras Jus*

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### **DARK CHOCOLATE**

*Yuzu, Caramel, and Chestnut Ganache*

*OR*

### **PUMPKIN BRULEE TART**

*Pecan Butter Ice Cream, Butter Crumble, and Mint*

**THANKSGIVING MENU 170.00 WINE PAIRING 89.00**  
**\*ALBA WHITE TRUFFLE SUPPLEMENT | 3 GRAMS 75.00 | 5 GRAMS 98.00**

*Executive Chef Sriyith Gopinathan*