

THANKSGIVING SPECIALS

Appetizer

MAINE LOBSTER CEVICHE 48

LOBSTER TAIL, LOCAL APPLES & PERSIMMON
CITRUS DRESSING, KALUGA CAVIAR

Entree

TURKEY FOR 2 95

ROASTED TURKEY, BLACK GARLIC STUFFING
WILD HEIRLOOM RICE, ROASTED FINGERLING
POTATOES, GREEN BEAN CASSEROLE

Dessert

PECAN PIE 19

PECAN MOUSSE, BOURBON CARAMEL
CHOCOLATE BISCUIT, CANDIED GANACHE



CORPORATE EXECUTIVE CHEF: DANIEL YE | SUSHI CHEF: SOLOMON HALIM | PASTRY CHEF: MITZI REYES

V | GF | DF INDICATES DISHES THAT ARE PREPARED VEGAN | GLUTEN FREE | DAIRY FREE.
OTHER ITEMS MAY BE MODIFIED UPON REQUEST. PLEASE NOTIFY YOUR SERVER
OF ANY FOOD ALLERGIES BEFORE ORDERING.

CATCH