



THANKSGIVING DAY SPECIAL

Thursday, November 24
5 PM — 10 PM

\$55



CREAMY KOBOCHA SOUP

KING CRAB HUSH PUPPIES | FALL SPICES
CHANTILLY CREAM | FINES HERBES

ROASTED YOUNG TOM TURKEY BREAST

CONFIT LEG

SWEET POTATOES WITH BOURBON MAPLE BUTTER MACADAMIA
DRIED FRUIT | BUTTERNUT SQUASH MILK BREAD STUFFING
CRANBERRY SAUCE | GIBLET & FOIE GRAS GRAVY
(TRADITIONAL GRAVY AVAILABLE UPON REQUEST)

A LA CARTE DINNER \$35

PEAR TARTE TATIN

WARM BOSCH PEARS CARAMELIZED WITH AUTUMN SPICES
FLAKY PUFF PASTRY | ARMAGNAC ICE CREAM