

APPETIZERS

Roasted Red Kuri Squash Soup · 8
Caramelized Figs, Walnut Crème Fraîche

Persimmon-Pomegranate Salad · 12
Honeyed Goat Cheese, Hazelnuts, Red Chicory, Champagne Vinaigrette

Blue Fin Tuna & Yellow Tail Tiradito · 14
Pear, Ginger, White Soy

King Crab Maki Roll · 12
Avocado, Tempura Okinawa Potato, Soy Paper, Chipotle Teriyaki

East & West Coast Oyster Tasting · 10
Quince Chutney

ENTRÉES

Slow Roasted Free Range Turkey · 27
Forest Mushrooms, Sage & Caramelized Onion Stuffing
Vermont Maple Whipped Sweet Potatoes
Cranberry-Candied Orange Jam

Day Boat Scallops · 27
Pearl Couscous, Tender Leeks, Black Truffle Broth

Roasted Gooseberry Cod · 26
Gingergold Apple & Crabmeat Risotto, Kumquat Nage

Seared Scottish Salmon · 27
Pumpkin Ravioli, Oregon Trumpet Mushrooms, Chestnut-Marsala Sauce

Braised Boneless Short Ribs · 29
Harvest Root Vegetable Ragout, Horseradish Bordelaise

SUSHI

SUSHI & SASHIMI PRICE À LA CARTE

Tuna	4.5	Spicy Tuna	4.5	Shrimp	3.5
BBQ Eel	4	Yellowtail	4.5	Crab	5
Fluke	3.5	Salmon	4	Tobiko	3.5
		Toro	MP		

MAKI ROLLS

Vegetable Avocado, Asparagus, Tempura Wild Mushrooms, Teriyaki Glaze · 7

Spicy Tuna · 10

Crabmeat California · 10

Miso Glazed Chilean Sea Bass Red Ginger · 10

BBQ Eel Avocado · 9

Crunchy Florida Crab, Shrimp, Avocado · 10

Grilled Tamarind Shrimp Mango, Salmon Tataki, Chili Miso Sauce · 11

Creamy Wasabi Tuna Avocado, Wasabi Tobiko, Tempura Crunch · 12

Maine Lobster Tempura Asparagus, Edamame Aioli · 11

Spicy Yellowtail & Tempura Shrimp Bok Choy, Arugula Aioli · 10

Crunchy Spicy Tuna Crab, Avocado, Scallion · 14

Tempura Spicy Rock Shrimp Asian Pear, Avocado, Dry Apricot-Miso Glaze · 10

Sushi Taco Trio Spicy Tuna, Salmon, Yellowtail, Guacamole · 14

Hand Roll Sampler 1 ea Spicy Salmon & Yellowtail, Radish Sprouts, · 12
Cilantro Aioli

THANKSGIVING 2010

☞ PRIX-FIXE MENU ☞

• YOUR CHOICE OF APPETIZER •

with

Slow Roasted Free Range Turkey

Forest Mushrooms, Sage & Caramelized Onion Stuffing

Vermont Maple Whipped Sweet Potatoes

Cranberry-Candied Orange Jam

and

• YOUR CHOICE OF DESSERT •

Coffee or Tea

\$42

☞ DESSERTS ☞

Apple Crumb Bar · 9

Butterscotch Ice Cream, Mulled Cider Sauce

Pumpkin Pie · 9

Citrus Chantilly Cream, Candied Cranberries

Chocolate Pecan Torte · 9

Cinnamon Rum Ice Cream, Maple Glazed Pecans

Selection of Sorbet · 9

Strawberry, Coconut, Concord Grape

☞ Recommended Pairings ☞

By the Glass

Riesling, Monchhof, Mosel, Germany 2008 · 12

Syrah, Andezon, Cotes du Rhone 2007 · 11

By the Bottle

Müller-Thurgau, Fürst, Germany 2007 · 53

Sauvignon Blanc, Stonecrop, New Zealand 2008 · 48

Pinot Noir, Ayana, Sonoma 2007 · 46

Grenache, Bonny Doon, 'Cigare Volant,' Santa Cruz 2004 · 67

