

..... { Appetizers }

Butternut Squash Bisque 8
Cranberry Arrancini

House Made Pumpkin Ravioli 11
Gorgonzola Crème, Toasted Almonds

Balsamic Poached Pear 11
Baby Lolla Rossa, Shaved Pecorino, Kumquat Vinaigrette

Crispy House Cured Pork Belly 11
White Corn Polenta, Maple Bourbon Gastrique

Hamachi Tartare 12
Honey Crisp Apples, Kohlrabi, Cider Lemongrass Consomme

..... { Entrées }

Slow Roasted Herb Butter Turkey 27
Wild Mushroom, Sage & Caramelized Onion Stuffing,
Maple Whipped Sweet Potatoes, Classic Cranberry Sauce

Gooseberry Cod 27
Crispy Ricotta Gnocchi, Wild Mushrooms, Swiss Chard,
Balsamic Thyme Reduction

Pecan Crusted Mahi Mahi 26
Roasted Baby Sweet Potatoes, Roasted Brussels Sprouts,
Pommery Mustard Beurre Blanc

Pan Seared Sea Scallops 27
Sugar Pumpkin Puree, Cavolo Nero, Sage Pancetta Vinaigrette

Grilled Filet Mignon 10 oz 32
Fingerling Potato and Goat Cheese Gratinée, Pomegranate Reduction

..... { Sides }

Mashed Potatoes 5

Maple Whipped Sweet Potatoes 5

Kuri Squash Risotto 7

Wild Mushroom Stuffing 6

Roasted Brussels Sprouts 6

White Corn Polenta & Collard Greens 7

..... { Sushi }

Salmon	4.75	Tobiko	3.75	Smoked Salmon	3.75
Yellowtail	4.75	Shrimp	3.75	Crab	4
Spicy Tuna	4.75	Tuna	4.75	Salmon Roe	3.75
BBQ Eel	4	White Tuna	4	Toro	MP

..... { House Hand Rolls 12}

Salmon Avocado
Crab Meat California
Yellowtail Jalapeño

Spicy Tuna
Spicy Scallop
Tempura Shrimp

Spicy Salmon
BBQ Eel Avocado
Crunchy Vegetable

..... { Speciality Rolls }

Vietnamese Tuna Jicama, Cilantro, Nuoc Cham, Rice Paper 11

Crunchy Florida Crab, Shrimp, Avocado 11

Coconut Shrimp Mango, Cucumber, Coconut Vinaigrette 10.5

Spicy Crab & Salmon Avocado, Tempura Flakes, Jalapeño Pickles 11.5

Grilled Tamarind Shrimp Spicy Salmon, Tamarind Sauce 10.5

Spicy Tuna Spicy Japanese Aioli 10.5

Spicy Lobster & Tuna Avocado, Jalapeño, Cilantro Aioli 14

“Pad Thai” Shrimp, Spicy Yellowtail, Toasted Peanuts 11

Monster Tempura Spicy Tuna 14

Filet Mignon Grilled Portobello, Thai Dipping Sauce 11

THANKSGIVING PRIX-FIXE MENU

· Your Choice of ·

Appetizer

AND

Slow Roasted Herb Butter Turkey

Wild Mushroom, Sage & Caramelized Onion Stuffing

Maple Whipped Sweet Potatoes

Classic Cranberry Sauce

AND

· Your Choice of ·

Dessert

Coffee or Tea

\$42

..... { Recommended Wines by the Glass }

Chablis, William Fevre 'Champs Royaux,' Burgundy 2007 14

Pinot Blanc, Lieb Cellars, Long Island 2007 12

Sangiovese, Casamatta, Tuscany 2008 10

Pinot Noir, Cartlidge & Brown, California 2008 12

..... { Recommended Bottles }

Grecco, I Grecco 'I Filù,' Calabria 2008 48

Riesling Trocken, Kuntz 'Gold Quadrant,' Mosel 2007 55

Pinot Noir, Stoller 'JV Estates,' Willamette 2007 75

Merlot, Havens, Napa Valley 2004 58

