Happy Thanksgiving!

SHELLFISH PLATTERS 199 4EA OYSTERS*, 4EA GULF SHRIMP ½ MAINE LOBSTER, ¼Ib. KING CRAB

Chilled On Jac Wasabi Cocktail Sauce Lilikoi Mignotte Yum Yum Sauce - Ahi Poke -

Cast-Jion Broiled Red Miso Butter Charred Lemon Lemongrass Tea - Spanish Octopus -

IMPERIAL GOLDEN OSETRA CAVIAR

Serves 4-5 People Sustainably Harvested by the Caviar Company

Traditional Service Egg Mimosa, Whipped Crème Fraîche, Chive Scallion Potato Cake, Toast Points 10z/250 | 20z/450

\$109 Per Person NOT ICLUSIVE OF TAX AND GRATUITY

FIRST COURSE

PLEASE MAKE ONE SELECTION

MICHAEL'S TUNA TARTARE

Asian Pear, Pine Nut, Trio of Pepper, Quail Egg Habanero Sesame oil

MARINATED BEETS

Crispy Quinoa, Macadamia Nut, Whipped Yogurt Fennel Pollen

TRUFFLE CAESAR

Maui Onion Crema, Garlic Streusel Tempura White Anchovy

BUTTERNUT SQUASH SOUP

Dungeness Crab, Spiced Pepita Granola Granny Smith Apple

SECOND COURSE

PLEASE MAKE ONE SELECTION

ROASTED HERITAGE TURKEY

Cornbread & Chestnut Stuffing Cranberry Mostarda, Turkey-Sage Gravy

8 oz. BLACK ANGUS FILET

Black Garlic Soubise, Sweet Potato Pave Maitake Mushroom, Red Wine Essence

Scallion Oil, Sake Buerre Blanc 20 oz. DRY AGED BONE-IN RIBEYE

MACADAMIA NUT CRUSTED MAHI MAHI Baby Bok Choy, Honshimeji Mushroom

Green Peppercorn Sauce, Black Truffle Butter Wagyu Beef Fat Potato **SUPPLEMENT 39**

MAINE LOBSTER POT PIE

Brandied Lobster Cream, Black Truffle Market Vegetable **SUPPLEMENT 49**

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ACCOMPANIMENTS

TRIO OF SAUCES 12

PLEASE MAKE THREE SELECTIONS

Steak Sauce, Bernaise, Chimichurri Green Peppercorn Sauce, Red Wine Jus

BROILED SHELLFISH

Half Kona Lobster 59 Surf and Turf Prawns, 5 ea 28 King Crab Oscar 32

TOPPINGS Smoked Blue Cheese Crumble 8 Black Truffle Butter 12

Side Dishes

PLEASE MAKE ONE SELECTION ADDITIONAL SIDES 16

CRISPY BRUSSEL SPROUTS gomae dressing, bacon lardons

WHIPPED POTATOES lots of butter, chives

FLASH-FRIED GREEN BEANS soy-lime carmel, fried onions

LOADED BAKED POTATO bacon, green onion, sour cream, 'liquid gold'

BLACK TRUFFLE MAC N CHEESE parmesan, garlic streusel

DESSERT COURSE

PLEASE MAKE ONE SELECTION

UBE BASQUE CHEESECAKE Coconut Crème Anglaise, Macapuno **PUMPKIN PIE** Tahitian Vanilla Gelato, Pecan Crumble