

INTERNATIONAL Smoke

Thanksgiving

\$125 ADULT | \$49 CHILD (AGE 12 & UNDER)

excluding tax & gratuity

HOLIDAY COCKTAILS

International Smoke Old Fashioned

bacon washed bourbon, smoked maple angostura,
cherry & vanilla bitters

\$20

Movin' on Up

strawberry infused vodka, mimmi di liqueur,
lemon, shaved cucumber

\$17

Midnight in Oaxaca

mezcal, aperol, passion fruit falernum, lime, orange,
charcoal, firewater bitters, black lava salt

\$18

Hot Cocoa*

whipped cream

Spiked Hot Apple Cider*

also available non-alcoholic

HOT BEVERAGES

*included in buffet

SPARKLING

Jacquesson, Cuvee # 746, Extra Brut, Champagne, France, NV \$155

Molo 8, Lambrusco Mantovano, Italy, NV \$60

Schramsberg, Blanc de Noirs, Brut, Calistoga, CA, 2021 \$105

WHITE

Lail, Blueprint, Sauvignon Blanc, Napa Valley, 2021 \$115

Pierre-Yves Colin-Morey, Chardonnay, Bourgogne, France, 2021 \$130

Vollenwieder, Trambacher Burgberg, Kabinett, Mosel, Germany, 2022 \$94

RED

Caravan by Darioush, Napa Valley, 2020 \$120

Dashe, Reserve, Dry Creek Valley, Sonoma, 2018 \$105

Micheal LaFarge, L'Exception, Bourgogne Passetoutgrain, 2021 \$88

Brewed Hot Coffee

La Colombe medium blend

Hot Loose Leaf Tea

green, earl grey, black, mint, chamomille

STARTERS

Ayesha's Jalapeno Cornbread

thai red curry butter

Gulf Shrimp, Pacific Oysters, & Snow Crab

mignonette, gin spiked cocktail sauce,
lemon champagne

Black Truffle Caesar

garlic streusel, sweet onion crema, truffle vinaigrette

Autumn Apple Salad

endive, pecans, cheddar, apple cider vinaigrette

Thai Coconut Curry-Lobster Bisque

bean sprouts, cilantro, jalapeno

Tehina Roasted Cauliflower

pistachio, pomegranate, raisins, crispy shallots

MAINS

Roastd Turkey

truffle gravy, champagne-cranberry sauce

Slow Cooked Salmon

maple-mustard glaze

Herb Crusted Beef Roast

horseradish cream, peppercorn sauce

St. Louis Style Pork Ribs

smokey mama barbecue sauce

SIDES

Roasted Garlic Mashed Potatoes

scallions, lots of butter

Sweet & Sour Brussels Sprouts

hobbs of bacon

San Francisco Sourdough Stuffing

country sausage, fine herbs

Green Bean Casserole

mushroom gravy, fried onions

Classic Mac & Cheese

garlic streusel

DESSERTS

Pumpkin Pie

five spice whipped cream

Apple Cobbler

vanilla crumble

Dark Chocolate Parfait

candied hazelnuts, grahm cracker crumble

For your convenience, a suggested gratuity of 20% is included for parties of six or more which is distributed to the service staff. A guest may make adjustments to this suggested gratuity. We require a signed copy of the merchant receipt confirming any gratuities made on bill.