



INTERNATIONAL
FLAVOR FROM FIRE. Smoke

HAPPY THANKSGIVING

THURSDAY NOVEMBER, 27 11AM-7PM



\$130 per adult | \$49 per child (ages 12 & under) | excluding tax & gratuity

CHILLED SHELLFISH

gulf shrimp, pacific oysters, & snow crab mignonette,
gin spiked cocktail sauce, lemon champagne

STARTERS

AYESHA'S JALAPENO CORNBREAD

thai red curry butter

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

CARVING STATIONS

ROASTED 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 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, graham cracker crumble

SPECIAL COCKTAILS

INTERNATIONAL SMOKE OLD FASHIONED 20

bacon washed bourbon, smoked maple angostura
cherry & vanilla bitters

MOVIN' ON UP 17

strawberry infused vodka, mimmi di liqueur
lemon, shaved cucumber

MIDNIGHT IN OAXACA 18

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

WINE BOTTLES

SPARKLING

Laherte Freres Ultradition, Extra Brut
Champagne, France NV 140

Schramsberg Blanc de Noirs, Pinot Noir
Napa, CA (2021) 125

WHITE

Presqu'ile, Sauvignon Blanc
Santa Barbara, CA (2023) 75

Jean-Louis Mothe, Chardonnay
Chablis, France (2020) 80

Hamel Estate Sauvignon Blanc
Sonoma Valley, CA (2023) 100

Alphonse Mellot La Moussiere, Sauvignon Blanc
Sancerre, France (2024) 120

RED

Bedrock, Syrah, California (2023) 80

Domaine Chapel, Gamay
Chiroubles, France (2022) 96

Ponzi Pinot Noir
Willamette Valley, Oregon (2022) 99

Chimney Rock, Cabernet Sauvignon
Stag's Leap District, Napa, CA (2021) 185

HOT BEVERAGES

*included in buffet

HOT COCOA

whipped cream

SPIKED HOT APPLE CIDER

*available option non-alcoholic

BREWED HOT COFFEE

Lamill medium blend

HOT LOOSE LEAF TEA

green, earl grey, black, mint, chamomile

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.