



THANKSGIVING DINNER 2018



Dinner \$90 Pre Fixe

FIRST COURSE

Smoked Kampachi & Foie Gras Mousse
Okinawan Sweet Potatoes, Cranberry, Pineapple Marmalade

SECOND COURSE

Sweetland Farm's Aged Goat Tomme Salad
Toasted Hazelnuts, Farmer's Market Kale, Aged Balsamic Reduction

THIRD COURSE

Kabocha Squash Soup
Aged Sherry Gastric, Cinnamon Toast Foam

FOURTH COURSE

Herb Brined Turkey Breast and Roasted Thigh
Candied Pecan Yams, Mushroom Long Bean Casserole, Stuffing
Scratch Gravy, Cranberry Relish

DESSERT

Cranberry Butter Mochi
Spiced Sweet Lentils, Coconut Ice Cream, Seasonal Big Island Fruit

