

..... { Appetizers }

- Minnesota Wild Rice Soup** 8
Hudson Valley Duck Confit
- House Made Pumpkin Ravioli** 9
Golden Raisins, Pine Nuts, Sage
- Baked Long Island "Clams Casino"** 10
House Cured Hampshire Pork Belly, Preserved Lemon Aioli
- Grilled Bosc Pear Salad** 11
Humboldt Fog Goat Cheese, Toasted Walnuts, Cranberry Vinaigrette
- Big Eye Tuna Carpaccio** 12
Blood Oranges, Korean Black Garlic Tapenade

..... { Entrées }

- Slow Roasted Herb Butter Turkey** 24
Wild Mushroom, Sage & Caramelized Onion Stuffing,
Maple Whipped Sweet Potatoes, Classic Cranberry Sauce
- Atlantic Cod** 24
Kuri Squash Risotto, Honey Crisp Apple Salad, Toasted Pumpkin Seeds
- Almond Crusted Mahi Mahi** 24
Chanterelle Mushrooms, Roasted Cipollini Onions, Lemon Thyme Jus
- Pan Seared Sea Scallops** 26
White Corn Polenta, Bourbon Barrel Aged Maple and
Smoked Bacon Gastrique
- Grilled Filet Mignon 10 oz** 30
Roasted Brussels Sprouts, Fingerling Potatoes, Whole Grain Mustard Glaze

..... { 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	4.5	Shrimp	3.5	Salmon Roe	3.5
Yellowtail	4.5	Tuna	4.5	BBQ Eel	4
Spicy Tuna	4.5	Smoked Salmon	3.5	White Tuna	4
Tobiko	3.5	Crab	4	Toro	MP

..... { House Maki Rolls }

- Spicy Tuna** 9
- Tuna Maki** 9
- Salmon Avocado** 8
- Tempura Shrimp** 7
- Eel Cucumber** 8
- Yellowtail Scallion** 8
- Crabmeat California** 9
- Vegetable Maki** 6

..... { Maki Rolls }

- Crunchy Florida Roll** Crab, Shrimp, Avocado 10.5
- Spicy Crab & Salmon Roll** Avocado, Tempura Flakes, Jalapeño Pickles 11
- BBQ Eel Roll** Crispy Shiitake, Cucumber, Smoked Chipotle Teriyaki Sauce 10
- Monster Roll** Tempura Spicy Tuna 14
- Wasabi Tuna Roll** Avocado, Wasabi Tobiko 10.5
- Filet Mignon Roll** Grilled Portobello, Thai Dipping Sauce 11
- Coconut Shrimp Roll** Mango, Cucumber, Coconut Vinaigrette 10.5
- Pad Thai Roll** Shrimp, Spicy Yellowtail, Toasted Peanuts 11
- Spicy Lobster & Tuna Roll** Avocado, Jalapeño, Cilantro Aioli 13

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

\$38

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

Chardonnay, Snoqualmie, Columbia Valley 2006 10

Grüner Veltliner, Notnagal, Wachau 2007 15

Pinot Noir, Cartlidge & Brown, California 2007 12

Shiraz, Plantagenet, Western Australia 2005 14

..... { Recommended Bottles }

Tocai Friulano, Muzic, Collio 2005 52

Riesling Kabinett, Weins-Prum, Mosel 2006 61

Pinot Noir, Dobbes Family, Willamette 2006 58

Merlot, Havens, Napa Valley 2004 58

