



Thanksgiving Four-Course Menu

November 27, 2025

Appetizer

Pulehu Tako Pahole Salad 32

Broiled Octopus, Fiddlehead Fern Shoots, Sweet Onions, Tomatoes, Dried Shrimp,
Soy Sauce, Fish Sauce, Inamona Smoked Poi, Korean Honey Chili Sauce



Soup

Butternut Squash Soup

cup 9 • bowl 12

Butternut Squash, Garlic, Onion, Cream, Brandy, Sage Ricotta Parmesan Fritter

— or —

Salad

Citrus Beet Arugula Salad 23

Roasted Beets, Citrus Wedges, Baby Arugula, Red Onions, Green Beans, Carrots,
Cucumbers, Tomatoes, Balsamic Glaze, Lemon Vinaigrette



Entrée

Duo of Fowl 45

Roasted Turkey, Cornish Game Hen, Brussels Sprouts, Creamy Mashed Potatoes,
Cornbread Pumpkin Seed Stuffing, Giblet Gravy, Fresh Cranberry Sauce



Dessert

Pumpkin Pecan Praline Cheesecake 16

Vanilla Chantilly

Adult \$100

Child (5-10 years old) \$54

State Tax and Automatic 20% Gratuity will be applied to the check.

Consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

Menu subject to change without notice.