



Thanksgiving Menu

First Course

Tuna Sashimi, Butternut Squash “Ceviche,” Peruvian chilies

Second Course

Foie Gras Torchon, Sweet ‘N’ Sour Apple Jam, Walnut Toast

Third Course

Miso Marinated Black Cod, Black Truffle Consommé, Bok Choy, Shimeji Mushrooms

Fourth Course

Organic Turkey Ballotine, Traditional Accompaniments

Dessert

White Chocolate Pistachio Parfait, Pumpkin Bread, Cranberry Tapioca and Praline Sorbet

Thanksgiving Dinner is available on Thanksgiving Day, November 26, from 4pm to 8:30pm, and costs USD 85 per person, plus tax and gratuity.

For restaurant reservations, please call (305) 913 8358.