



CHEF'S EXPERIENCE THANKSGIVING DINNER

175 per person

APPETIZER

Spiced Kabocha Squash Soup
Cranberry & Mushroom Dumpling

FIRST COURSE

Crispy Roasted Duck Nigiri
raspberry kabayaki

Turkey Lumpia
mandarin sweet & sour

SECOND COURSE

Foie Gras Fried Rice
shaved truffles

Lobster Wonton
teriyaki butter broth

THIRD COURSE

Golden Turkey Sushi
chili cranberry aioli

Turkey Gyoza
mint ginger soy

FOURTH COURSE

Char Siu Turkey Breast
hoisin pan gravy

Kung Pao Chinese Long Beans

FIFTH COURSE

Kalbi Colorado Lamb Loli-pop
asian pear mint relish

Candied Okinawan Purple Sweet Potatoes

DESSERT

Matcha Dusted Pumpkin Honey Tuile Cake

A 3% Restaurant Operations Fee has been added to your check. This fee helps offset rising operational costs.
We appreciate your understanding and continued support.