

Thanksgiving

MENU

APPETIZER

Seared Pumpkin Seed Encrusted Ahi with Butter Nut Squash Puree.
Truffle Butter Noisette: Topped with Lemon Zest Tomato Caper Compote:
Served with a Side of Grilled Focaccia Bread Sticks
13

SALAD

Roasted Rosemary Scented Red Beets Over Kula Harvest Greens.
Tomatoes, Goat Cheese Cream Fraiche' and a Balsamic Syrup Drizzle
10

ENTRÉE'S

Fresh Catch: Chefs Choice Of Preparation using local ingredients
Market Price

Herb Infused Oven Roasted Turkey with Lupchong Stuffing Along with
Yukon Gold Mashed Potatoes, Gravy and Sautéed Kula Harvest Vegetables
17

8oz. Garlic and Rosemary Roasted Prime Rib with Au Jus and
Creamed Horseradish: Served with Yukon Whipped Potatoes and
Brussel Sprout Poke
19

DESSERTS

Champagne Flute Filled with a White Cake,
Pumpkin Mascarpone Cheese and Whipped Cream
4

Chocolate Raspberry Cake with Raspberry Coulis,
Covered with Chocolate Ganache and Fresh Fruit Garnish
5



SEASCOPE

FRESH CATCH DAILY | OCEAN VIEW