



THANKSGIVING

THURSDAY, NOVEMBER 27

BRUSSEL SPROUTS (N) (G)

Crispy Brussel Sprouts, Cranberry Salsa Macha,
Shio Kombu, Aged Soy Caramel, Yuzu

\$21

HOKKAIDO SCALLOP (D)

Roasted Kabocha, Ikura, Crispy Quinoa, Snow
Pea Leaves, Chili Oil, Lemon

\$29

TURKEY BREAST (D) (G)

Roasted Heritage Black Turkey, White Truffle,
Celeriac-Japanese Sweet Potato Puree, Wild
Mushrooms

\$89

DESSERT

FALL MEDELEY (D) (N) (G)

Cashew Sans Rival, Pumpkin Custard
Salted Caramel Apple Tatin

\$19

APPLICABLE TAXES AND A 20% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS.

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. SEVERAL MENU ITEMS MAY CONTAIN PEANUTS, TREE NUTS, FISH, SHELLFISH, EGGS, MILK, SOY AND GLUTEN. INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY. THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

(S) SUSTAINABLE

(G) GLUTEN

(L) LACTOSE

 SEASONAL

(V) VEGETARIAN

(R) RAW

(N) NUTS

(SF) SHELLFISH

FAENA

HOTEL MIAMI BEACH