



WSG THANKSGIVING MENU



TO SHARE

WSG CHICKEN SOUP VEGETABLES, LEMON, ORZO, DILL	15	ACORN SQUASH & PARSNIP BISQUE MAPLE ROASTED ROOT VEGETABLES APPLES & POMEGRANATE	18	BANG BANG DUCK HALF DUCK CONFIT, MANGO SLAW SWEET & SOUR CHILI GLAZE	38
CRISPY THAI BEEF MARINATED FLAT IRON STRIPS GINGER APRICOT SAUCE & BOURBON SRIRACHA BBQ SAUCE	26	GRILLED LAMB RIBLETS MIXED GREENS, SZECHUAN PEPPER HONEY GLAZE	27	AUTUMN RISOTTO BRAISED SHORT RIB, CELERY ROOT BUTTERNUT SQUASH, RED WINE ABORIO	32
GENERAL KAME'S CRISPY CHICKEN TERIYAKI GLAZE, GUACAMOLE BUFFALO AIOLI	21	ROASTED CAULIFLOWER DATES, SUNFLOWER SEEDS TAHINI, CILANTRO, ZAATAR	19	BEEF CARPACCIO MUSHROOM PURÉE, FRISSÉE PICKLED DAIKON, GINGER-SOY	24

DOCK TO TABLE

CHILEAN SEA BASS SHIITAKE, BEAN SPROUTS, BOK CHOY FORBIDDEN RICE, COCONUT THAI CURRY BROTH	49	ATLANTIC SALMON BEETS, BUTTERNUT SQUASH CELERIAC, FENNEL, SPINACH, SPUMA	32	BRANZINO PORCINI, CHANTERELLE, FINE HERBS RISOTTO, PORT REDUCTION	39
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FARM TO TABLE

ROASTED ORGANIC CHICKEN ROASTED BREAST & THIGH, HARICOT VERTS TRUFFLED WHIPPED POTATO, CHICKEN AU JUS	29	RACK OF LAMB PER CHOP BROCCOLI RABE, ROASTED TOMATO MARBLE POTATO, ROSEMARY LAMB JUS	19
WSG BURGER BRAISED VEAL & BEEF-BOURBON MARMALADE TRUFFLE AIOLI, BRIOCHE ROLL, FRENCH FRIES	35	TURKEY PLATE HERB ROASTED BREAST, STUFFED LEG CHESTNUT STUFFING, CANDIED SWEET POTATO, GRAVY	36

BUTCHER'S CORNER

BONELESS RIBEYE 16OZ AROMATIC UNAGI GLAZE, BLISTERED SHISITO PEPPERS THAI HERB EMULSION	69	RIB CHOP 24OZ ROASTED CELERIAC, TRUMPET MUSHROOM BONE MARROW	79
TOMAHAWK STEAK FOR TWO 48OZ FRIZZLED ONIONS, CREAMY SPINACH BORDALAISE SAUCE	165	FILET AU COGNAC 10OZ PEPPERCORN CRUSTED, CHANTERELLE, FRISSÉE AU POIVRE SAUCE	75

SIDES

14

HAND CUT FRENCH FRIES	HARICOT VERTS	TRUFFLE WHIPPED POTATOES
MUSHROOM MEDLEY	SPINACH	SAUTEED BROCCOLI RABE

EXECUTIVE CHEF JOSEPH PAULINO

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
A SUGGESTED GRATUITY OF 20% WILL BE ADDED TO THE CHECK ON PARTIES OF SIX & MORE

WSG RAW BAR

APPETIZERS

TUNA RIBBONS

AVOCADO MOUSSE, CHILI OIL, HOUSE MADE CHIPS
AROMATIC CITRUS EMULSION

25

TUNA PIZZETTE

AHI TUNA, WASABI MAYO, CILANTRO
TRUFFLE ESSENCE, CITRUS SALT, SWEET SOY

23

CRISPY RICE

CHOICE OF SPICY TUNA, SPICY SALMON OR GUACAMOLE

24

SAKE CURED ORA KING SALMON

PICKLED DAIKON, SPICY TOBIKO AIOLI, WASABI OIL

26

SUSHI & SASHIMI

7/9 (sashimi 2pc)

AHI TUNA

ATLANTIC SALMON

HAMACHI

CLASSIC SUSHI ROLLS

SPICY TUNA ROLL

12

SPICY SALMON ROLL

12

YELLOWTAIL JALAPEÑO ROLL

12

SALMON AVOCADO ROLL

12

TUNA MANGO ROLL

12

YELLOWTAIL SCALLION ROLL

12

TUNA AVOCADO ROLL

12

CALIFORNIA ROLL

12

VEGETABLE ROLL

10

SPECIALTY ROLLS

FIRE DRAGON ROLL

SPICY TUNA, AVOCADO OUTSIDE
SPICY AIOLI

19

WSG ROLL

HAMACHI, TORCHED ATLANTIC SALMON
CUCUMBER, TRUFFLE SNOW, UMAMI GLAZE

20

SALMON KATSU ROLL

KANI, AVOCADO, SALMON, CHIPOTLE
TRUFFLE TERIYAKI, PANKO CRUSTED

18

VOLCANO ROLL

AVOCADO, CUCUMBER, KANI TEMPURA
SPICY TUNA & SPICY SALMON, TOBIKO

24



KAME-KAZE ROLL

CHILEAN SEA BASS, CUCUMBER, TUNA
AVOCADO, SWEET & SPICY MAYO

19

WSG PLATTERS

SASHIMI PLATTER

CHEF'S SELECTION OF THE DAY 20PC

46

SUSHI PLATTER

3PC TUNA, 3PC ATLANTIC SALMON
3PC HAMACHI, SPICY TUNA ROLL

45

WSG PLATTER

8PC SUSHI, 9PC SASHIMI
FIRE DRAGON ROLL

54

FARMER'S MARKET

SIMPLE SALAD

FIELD GREENS, TOMATO, CUCUMBER
AVOCADO, AGED RED WINE VINAIGRETTE

15

CRUNCHY ASIAN SALAD

MARINATED CHICKEN SKEWERS, THAI HERBS
BEAN SPROUTS, PEANUTS, CABBAGE
BOK CHOY, MANGO, MISO PEANUT DRESSING

21

WHITE ASPARAGUS & ARUGULA SALAD

ROASTED CHESTNUTS, ARTICHOKE HEARTS
CEPES, APPLE CIDER DRESSING

24