THANKSGIVING MENU

$59 per person / $42 children (12 and under)

TO SHARE

MEXICO - GUACAMOLE + $16 L $19 VG

Avocado, tomato, red onion, cilantro & lime juice, yellow corn tortilla chips

(Additional corn tortilla chips + 1.50)

STARTERS

Lobster Bisque

Topped with crispy chorizo & grilled corn salsita

Pear Salad (GF) (V)

Pear, seasonal greens, Manchego cheese, pomegranate, champagne vinaigrette

Eggplant Meatballs (V)

Homemade eggplant meatballs in Spanish tomato sauce

Duck Quesadilla

Duck confit, gouda cheese, avocado, pomegranate sauce

Shrimp Ceviche

Shrimp, octopus, charred tomato

MAIN COURSES

Slowly Roasted Turkey

Served with cranberry gravy and Brussels sprouts & chorizo stuffing

Lubina al Sarten

Pan seared bass served with Manchego cheese, mushroom & shrimp risotto, asparagus, chardonnay sauce

Pumpkin Ravioli (V)

Homemade ravioli, raisins, toasted pecans, caramelized apples, sherry wine and shallot sauce

Braised Short Ribs

Beef short ribs with goat cheese mashed potatoes in Rioja and winter vegetable au jus

DESSERTS

Dulce de Leche Pumpkin Cheesecake

Flourless Chocolate Cake

Key Lime Crème Brûlée

OUR FOOD MAY CONTAIN NUTS, EGG, GLUTEN, OR SHELLFISH. PLEASE ADVISE YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR CONCERNS.