

# Thanksgiving



\$59 Adults

**START WITH GUACAMOLE FOR THE TABLE SINGLE 14 DOUBLE 19 \$38 Kids**

Avocados, Cilantro, Tomatoes, Red Onions and Lime Juice Served 12 years old under  
with Yellow Corn Chips

## Appetizers

### SHRIMP AND MANGO TEQUILA CEVICHE

Lightly pouched Shrimp served with mango and tequila citrus sauce with Red Onions, Peppers and Cilantro

### LOBSTER BISQUE

Lobster Bisque topped with Crispy Chorizo and Grilled Corn Salsita



### EGGPLANT MEATBALL

Homemade eggplant and Smoked Gouda Cheese meatballs cooked in Argentinean Pomodoro

### AUTUMN SALAD

Beets, goat cheese, arugula, white balsamic citrus vinaigrette & Caramelized Walnuts

## Main Course

### BRAISED SHORT RIBS

Beef Braised Short Ribs served with goat cheese and potato mash in a Rioja and Winter Vegetables Au jus



### SLOWLY ROASTED TURKEY

Served with Roasted Brussels Sprouts and Chorizo Stuffing and Cranberry Gravy Sauce

### LUBINA AL SARTEN

Pan Seared Bass served with Manchego Cheese, mushroom & shrimp risotto with sweet pea sauce

### PUMPKIN RAVIOLI (VEGETARIAN)

Homemade ravioli sauteed with raisins, toasted pecans and caramelized apples with a sherry wine and shallots sauce

## Dessert

Pumpkin and Dulce de Leche Cheese Cake  
Flourless Chocolate Cake  
Flan de Passion Fruit



If you have any allergies please advise your server before placing the order