



BY CHEF RICHARD SANDOVAL

THANKSGIVING DINNER

A LA CARTE \$80++

FAMILY STYLE \$125++

APPETIZER

CHOICE OF

Roasted Butternut Squash Soup

*Pumpkin Seed Oil, Baby Squash, Spiced Crema
Squash Blossom Flowers*

Fall Salad

*Baby Bitter Greens, Spiced Pecans, Roasted Pears, Blue Cheese,
Candied Beet, Maple Sherry Vinaigrette*

Peruvian "Causa" Potato Salad

*Chilled Marbled Potato, Duck Egg, Pickled Red Onion, Corn,
Cilantro Dressing*

Sweet Corn Empanadas

*Three cheeses, aji amarillo, house-made pastry,
chimichurri*

ENTREES

CHOICE OF

Adobo Spiced Turkey Breast

*Organic Turkey, Confit Leg, Corn Chorizo Bread Pudding, Cranberry
Orange Compote, Roasted Baby Onion, Roasted Jus*

Honey Baked Ham

*Honey Cinnamon Glazed, Roasted Pineapple Chutney, Green Bean
Casserole, Smashed Rosemary Red Bliss*

Ancho Braised Short Rib

*Angus Bone-in, Ancho Chili Rubbed, Red Wine, Cinnamon,
Mirepoix Vegetables, Rich Demi*

SIDES

CHOOSE TWO

Smoked Cheddar Mac & Cheese

Roasted Baby Brussels Sprouts with Bacon

Coconut Congri Rice with Black Bean

Caramelized Sweet Potato Gratin, Spiced Marshmallows

DESSERT

CHOICE OF

Pumpkin Cake

Orange Blossom, Pumpkin Caramel, Pumpkin Seeds, Spiced Crema

Apple Walnut Tart Tatin

Caramelized Apple, Spices, Candied Walnut, Cinnamon Ice Cream

