

# THANKSGIVING DINNER

*Thursday, November 28 ~ 5:00pm to 10:00pm*

*\$89 per person / \$38 per child under 12 years old*

**Roasted Vegetables Chowder** seasonal spices, fine herbs, dinner rolls

**Antipasto** “chistorras”, kalamata, roma tomatoes, euro cucumber, goat & truffle gouda. red onion, mint, cilantro, extra virgin olive oil

## **SALAD**

**Arugula & Watercress** pickled peppers, jubilee tomatoes, artichokes, roasted corn, avocado, spicy pepitas, red onions, pumpkin croutons, palmito, cucumber-basil vinaigrette, buttermilk & Chinese five spices dressing

**Brussel Sprout Salad** goat cheese, pecans, edamame, dried cranberries, pancetta-maple dressing

## **HOT ITEMS**

**Smoked Butternut Squash** feta cheese, truffle oil, walnuts

**Gandules Couscous** “Apastela’o” sofrito, green plantain, culantro

**Rainbow Carrots & Exotic Mushrooms** roasted fennel, unfiltered olive oil, maldan

**Grilled Sword Fish** citrus sauce, dill

**Roasted Pork Loin** Puerto Rican herbs, “chicharrón” gremolata

## **LIVE CARVING STATION**

**Slow Roasted Turkey Breast** local beer gravy, “pan de batata” stuffing, longaniza, fresh herbs

**Hickory Smoked Prime Rib** red wine reduction, horseradish cream, grain mustard

## **DESSERTS**

**Carrot Cake** whipped cream cheese, pecans

**Five Spiced Macaroons**

**Caramel Pecan “Brazo Gitano”**

**Tembleque**

**Pumpkin Tart**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*Applicable local sales tax will be added to your check.*

# CAÑA