



# Thanksgiving 2018

## APPETIZERS

LOBSTER CHOWDER W/ RED CHILE CROUTONS

AHI TUNA SASHIMI W/ ENGLISH CUCUMBER, RADISH SPROUTS, TOBIKO CAVIAR & ROSEMARY SWEET POTATO CHIPS

PORK BELLY TERRINE W/ BUTTER LETTUCE, FRISEE, BABY ARUGULA & GRILLED PRESERVED LEMON

CRISPY CALAMARI W/ LIME DIPPING SAUCE

## ENTRÉE

ROAST ORGANIC TURKEY W/ GIBLET GRAVY, GREEN CHILE COUNTRY MASHED POTATOES, GREEN BEANS,  
HOUSE MADE CHORIZO-CORNBREAD STUFFING W/ WALNUTS & SAGE  
& CRANBERRY - CHIPOTLE COMPOTE  
75.00

24 DAY DRY-AGED TOMAHAWK BEEF STEAK W/ GREEN BEAN CASSEROLE, BLACK EYED PEAS, RAINBOW KALE &  
BALSAMIC VINAIGRETTE DEMI-GLACE  
85.00

BRAISED FRENCH-CUT LAMB SHANKS W/ CELERY ROOT MASH, ROSEMARY DEMI-GLACE, CARAMELIZED CIPOLLINI ONIONS,  
ROASTED BABY BEETS & FRESH MINT JELLY  
75.00

GRILLED WILD-CAUGHT SALMON W/ CAVIAR BEURRE BLANC, RED BEET ISRAELI COUS COUS, ROASTED BABY CARROTS,  
BROCCOLINI & TERRAGON AIOLI  
75.00

CHILE NOGADA W/ ROASTED BUTTERNUT SQUASH, ASADERO CHEESE, SWEET CORN, POMEGRANATE & RED WILD RICE  
65.00

PAN SEARED "AIRLINER" CHICKEN BREAST W/ THREE-CHEESE RAVIOLI, PORK CHICHARRONES, OYSTER MUSHROOMS,  
ROASTED BUTTERNUT SQUASH & FRESH PRESERVED LEMON  
70.00

## CHILD'S PLATE | 10 YEARS & UNDER

TURKEY ENTRÉE & CHOICE OF DESSERT  
30.00

## DESSERT

PUMPKIN PIE W/ RUM SAUCE, RED CHILI CANDIED PECANS, & CRÈME CHANTILLY

WARM CHOCOLATE UPSIDE-DOWN CAKE W/ TOASTED ALMONDS & VANILLA ICE CREAM

TAHITIAN VANILLA BEAN CRÈME BRÛLÉE

COFFEE BEAN ICE CREAM W/ PIÑON CRISP & "CAJETA" CARAMEL

EGGNOG BREAD PUDDING W/ CRANBERRY COMPOTE & CRÈME CHANTILLY

TRIO OF HOUSE MADE SORBETS W/ HOUSE MADE COOKIE

EXECUTIVE CHEF: KELMIN ROSA

PASTRY CHEF: ROSA LEMUS