



P R A D O

# THANKSGIVING

THURSDAY, NOVEMBER 25, 2021

## SALAD

CINNAMON ROASTED APPLE

FALL GREENS | CRANBERRY SAUCE | BOURBON CANDIED PECAN | CANA DE CABRA  
GOLD BALSAMIC VINAIGRETTE

BRULEE MISSION FIGS

RED VEIN SORREL | FRISEE | POMEGRANATE | MANCHEGO TUILE | PISTACHIO DUST  
HONEY EMULSION

## APPETIZER

WOOD FIRED GRILLED LAMB CHOPS

GARLIC & MINT CRÈME FRAICHE | ROCKET | GRILLED LEMON

OYSTER KING SCALLOP

MAPLE & PARSNIP PUREE | TOASTED FILBERT | WATERCRESS

GAMBAS AL AJILLO

SPICED TOMATO SAUCE | CRISPY GARLIC | PARSLEY | NOBLE BREAD

## ENTRÉE

CRANBERRY TURKEY ROLLATINI

PARSNIP POTATO PUREE | BUTTERED BABY CARROTS | PATTY PAN SQUASH  
CRISPY BRUSSELS LEAVES | GUAJILLO TURKEY JUS

WOOD FIRED PETITE FILET

PRIME TENDERLOIN | GARLIC HERBED ROASTED FINGERLING POTATO | BROCCOLINI  
CRISPY FENNEL | BUTTERED HABANERO SAUCE

SEARED BRANZINO

PINK PEPPERCORN RISOTTO | PERSIMMON BUERRE BLANC | FENNEL & ORANGE SALAD

CHARGRILLED CAULIFLOWER STEAK

LEMON CAPER BELUGA LENTILS | HARISSA CHICKPEA MOUSSE | PATTY PAN SQUASH  
HEIRLOOM TOMATO RELISH | CHIMICHURRI SAUCE

## DESSERT

PUMPKIN ROULADE

PECAN CARAMEL | ORANGE CREAM | CRANBERRY DUST

ALMOND PEAR FRANGIPANE

VANILLA CUSTARD | BRANDY BERRY COMPOTE

MEDJOOOL DATE PIE

BLACK MISSION FIG | HONEY & YOGURT ICE CREAM | APRICOT REDUCTION

CHOICE OF ONE ITEM PER COURSE

\$125 PER PERSON | 5 & UNDER ARE FREE

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please advise server of any allergies or questions about preparation prior to consuming any dishes. A 20% service charge will automatically be added to parties of six or more in lieu of gratuity.