

Thanksgiving Dinner

SOUP

(Choice of One)

ROASTED PUMPKIN BISQUE

FIVE SPICE CREAM | CANDIED PEPITAS

SEAFOOD CAZUELA

SHRIMP | LANGOSTINO | CLAMS | MUSSELS

SALAD

(Choice of One)

BUTTERNUT SQUASH SALAD

MARINATED KALE | POMEGRANATE SEEDS | AMARENA CHERRY

ORANGE SEGMENTS | CANDIED PECAN | GOAT CHEESE | HONEY LEMON VINAIGRETTE

GAZPACHO SALAD

HEIRLOOM TOMATO | CUCUMBER | PICKLED ONION | ARUGULA | SWEET PEPPER

FRENCH RADISH | CROUTONS | SHERRY VINAIGRETTE

ENTRÉES

(Choice of One)

SLOW ROASTED TURKEY

CORNBREAD & CHORIZO STUFFING | ASPARAGUS | CITRUS-CRANBERRY COMPOTE

BUTTERED GRAVY

LAMB OSSO BUCO

MEDITERRANEAN RICE PILAF | BRUSSEL SPROUTS | PATTY PAN

DRY FRUIT LAMB DEMI

ROASTED SEA BASS

PISTACHIO CRUSTED | HARISSA COUSCOUS | SWEET PEPPER | BRUSSEL SPROUTS

CITRUS BEURRE BLANC

DESSERT

(Choice of One)

PUMPKIN CHEESECAKE

LEMON FROSTING

BREAD PUDDING

SALTED CARAMEL | EGGNOG GLAZE

P R A D O

\$95 per adult | \$35 per child 6-12 | 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