

THANKSGIVING 2022

FIRST

CHESTNUT SOUP

Truffle-Ricotta Gnocchi, Truffle Cream

or

LOCAL WATERCRESS

Little Gem Lettuce, Goat Cheese, Avocado, Citrus, Creamy Herb Vinaigrette

or

HAND-CUT FILET MIGNON TARTARE

Golden Osetra Caviar, Stracciatella Cheese, Truffle Vinaigrette

Supplement \$15

SECOND

LOCAL "CALABAZA" RAVIOLI

Ricotta, Sage, "Beurre Noisette", Parmesan, Toasted Almond

or

LOCAL ZUCCHINI ACQUERELLO RISOTTO

Truffles, Local Arugula

or

RIGATONI PASTA

Local Pork Fricassee, Black Truffle, Tuscan Kale, Red Cow Parmesan

THIRD

ROASTED ORGANIC TURKEY

Buttermilk Cornbread-"Longaniza" Stuffing, Comté Pommes Purée, Cranberry-Red Wine Chutney, Herb Gravy, Roasted Mushrooms, Brussels Sprouts, Bacon

or

LOCAL FISH

Organic Tomato, Carrot, Celery, Onion, Saffron, Mint, Mussels, Clams, Squid

or

PRIME EYE OF RIB

Polenta, Gorgonzola Dolce, Walnut, Cabbage, Black Truffle, Short Rib Jus

Supplement \$10

DESSERT

WARM VALRHONA CHOCOLATE CAKE

Coffee Ice Cream

or

SWEET POTATO TART

Rum Caramel, "Tembleque" Ice Cream

or

ARTISANAL CHEESE

Coconut "Arepa", Tropical Fruit Marmalade

THURSDAY, NOVEMBER 24, 2022

NOON - 6:00PM

\$149 PER PERSON

+ applicable taxes & gratuities

EXECUTIVE CHEF Juan José Cuevas | GENERAL MANAGER Luis Pomales

Menu items are subject to change without previous notice.

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