

1919

THANKSGIVING MENU 2020

LOCAL WATERCRESS

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

CREAMY CHESTNUT SOUP

Truffle-Ricotta Gnocchi, Truffle Cream
or

HAND CUT FILET MIGNON TARTARE

Golden Osetra Caviar, Uni, Truffle Vinaigrette
Supplement \$10

LOCAL ZUCCHINI ACQUERELLO RISOTTO

Truffles, "Chicharrones", Local Arugula
or

LOCAL CALABAZA RAVIOLI

Sage, "Beurre Noisette", Parmesan, Toasted Almonds
or

RICOTTA TRIANGOLI

Local Pork Fricassee, Pickle "Aji Dulce", Country Bread

ROASTED ORGANIC TURKEY

*Buttermilk Cornbread "Longaniza" Stuffing, Comte "Pomme Purée", Herb Gravy,
Roasted Mushrooms, Brussel Sprouts-Bacon, Cranberry-Red Wine Chutney*
or

LOCAL FISH

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

BONE-IN NEW YORK STRIP

Creamy Local Kale, Parmesan Churros, Herb Salad, Truffle Béarnaise
Supplement \$20

SWEET POTATO TART

Rum Caramel, "Tembleque" Ice Cream
or

VALRHONA CHOCOLATE MOUSSE

Coconut Crèmeux, Dacquoise, Almond
or

ARTISANAL CHEESE

Coconut "Arepa", Tropical Fruit Marmalade

THURSDAY, NOVEMBER 26, 2020

3:00PM - 10:00PM

\$119 PER PERSON

+ applicable taxes & gratuities



CONDADO VANDERBILT
HOTEL

EXECUTIVE CHEF Juan José Cuevas | GENERAL MANAGER Luis Pomaes

Menu items are subject to change without previous notice.