

THANKSGIVING 2021

FIRST

LOBSTER

Apple, Cucumber, Dill, Smoked Caviar, Chilled Cauliflower Broth
or

LOCAL ARUGULA

Endive, Radicchio, Goat Cheese, Creamy Herb Vinaigrette
or

TUNA TARTARE

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

SECOND

LOCAL "CALABAZA"- "APIO" SOUP

Roasted Mushrooms, Grilled Quail
or

ACQUERELLO RISOTTO

Black Truffles, Red Caw Parmesan, Local Arugula
or

GNOCCHETTI PASTA

Rock Shrimp, Rosemary, Controne Bean Purée, Organic Tomato

THIRD

ORGANIC TURKEY DUO

*Buttermilk Cornbread- "Longaniza" Stuffing, Comté Pommes Purée,
Cranberry-Red Wine Chutney, Herb Gravy*
or

LOCAL FISH

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

COLORADO LAMB RACK

Passion Fruit- "Aji" Glaze, Citrus Braised Carrot, Charred Young Onions

DESSERT

CHOCOLATE PECAN TART

Vanilla Bean Ice Cream, Butterscotch, Guanaja 70% Dark Chocolate
or

STICKY TOFFEE PUDDING

Dates Pound Cake, Pear Salad, Orange Caramel, Passion Fruit
or

ARTISANAL CHEESE

Coconut "Arepa", Tropical Fruit Marmalade

THURSDAY, NOVEMBER 25, 2021

3:00PM - 10:00PM

\$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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