

THANKSGIVING MENU

Thursday, November 23

APPETIZERS

(choice of)

PUMPKIN EMPANADAS

Roasted pumpkin, huitlacoche mushrooms,
cream cheese, cilantro, truffle oil

CAULIFLOWER-FENNEL SOUP

Ginger-cranberry confit, sweet potatoes croutons, sage

CHIPOTLE TURKEY CHILLI

Mexican chorizo, ground turkey, avocado,
crema, cilantro, crispy tortilla

MAIN-COURSES

(choice of)

TABLAS

Are accompanied by 5 different variety of cazuelitas tasting

WHILE ROASTED-SUCKLING PIG

WHOLE BRONZINO

(deboned)

CAZUELITAS

Chorizo-Apple-Cranberries stuffing / Grill Broccoli Rabe
Caramelized Brussels Sprouts / Sweet Potatoes Purée

DESSERTS

(choice of)

PUMPKIN CHEESE CAKE

SWEET POTATOES-APPLE CRUMB

CHEF: CARLOS BARROZ