



THURSDAY, NOVEMBER 23, 2017

HAPPY THANKSGIVING!



FIRST PLATES

ROASTED HEIRLOOM SQUASH SALAD

MAPLE-BACON VINAIGRETTE ~ BEEMSTER X.O. ~ SPICY WALNUTS

STONE CRAB & SMOKED POTATOES A LA HUANCAÍNA

BLOOD ORANGE SEGMENTS ~ TERIYAKI TOMATOES ~ PICKLED QUAIL EGGS

SECOND PLATES

WHITE BEAN SOUP WITH BLACK TRUFFLES

CORN TOSTADA ~ COTÍJA CHEESE

OXTAILS COLOMBIAN STYLE AREPA

AVOCADO PURÉE ~ RED ONIONS EN ESCABECHE ~ CHORIZO

MAIN PLATES

CRANBERRY BARBEQUED TURKEY ROULADE

PORK SAUSAGE STUFFING ~ PULLED TURKEY~ TURKEY “JUS”

OLIVE CRUSTED SEASONAL FISH

SWEET POTATO GNOCCHI ~ TURNIPS ~ SALSA CRIOLLA

BRAISED LAMB SHANK

COCA-COLA COLLARDS ~ BAKED BEANS ~ COFFEE STRAT

SOFRITO MARINATED AND GRILLED STRIP LOIN

HAM HOCK CROQUETTES ~ MADURO PURÉE~ ROASTED CAULIFLOWER

DESSERTS

WARM PECAN PIE BAR

CHOCOLATE FUDGE ~ STRAWBERRY COMPOTE ~ VANILLA-WALNUT ICE CREAM

CARROT “CAKE”

CARROT CRÉMEUX ~ CREAM CHEESE ICE CREAM ~ COMPRESSED PINEAPPLE

“YOU FIRST PARENTS OF THE HUMAN RACE WHO RUINED YOURSELF FOR AN APPLE,
WHAT MIGHT YOU NOT HAVE DONE FOR A TRUFFLE TURKEY?”

—JEAN ANTHELME BRILLAT-SAVARIN

CHEF-FOUNDER: NORMAN VAN AKEN
EXECUTIVE CHEF: ANDRES MENDOZA
GENERAL MANAGER/WINE DIRECTOR: YUSUF YILDIZ
ASSISTANT GENERAL MANAGER/SOMMELIER: JUAN VALENCIA

