

LAGUNA

TRADITIONAL MEXICAN CUISINE

THANKSGIVING wenn

SALAD BAR

GREENS

Endives, Lettuce, Spinach, Kale

TOPPINGS

Quinoa, Cherry Tomatoes, Artichokes, Asparagus, Cucumber, Olives, Parmesan Cheese, Croutons, Bell Peppers, Mushroom, Cabbage, Sweet Corn, Scallions

DRESSINGS

Caesar, Italian, Ranch, Aged Balsamic, Blue Cheese, Olive Oil

CAULIFLOWER & CHICKPEA

Fermented Honey, Yogurt, Pickles, Radishes, Paprika

GRILLED PADRON PEPPERS

Caramelized Onions, Chives, Goat Cheese

RADICCHIO SALAD

Blue Cheese, Pickled Mustard Seed, Blueberry Dressing

POTATO SALAD

Lemon Mayo, Celery, Hard Egg, Fennel, Onion Pearl

IBERICO HAM

Tumaca, Rustic Bread, Melon

SOUPS

LOBSTER BISQUE

Cognac, Fennel, Truffle

BUTTERNUT SQUASH

Vanilla Crème Fraiche, Herbs Crumble

CARVING

ROASTED TURKEY

Traditional Stuffing, Gravy, Spiced Cranberries Sauce

ROAST BEEF

Beef Jus, Bearnese Sauce, Chimichurri

WHOLE STRIPPED BASS

Bell Peppers, Olives, Capers, Lemon

KIDS MENU

Carrots & Butter | Mac & Cheese | Mashed Potato Steamed Broccoli | Flank Steak | Pan-seared Chicken Fruit Plate

COMFORT & SIDES

STUFFED POBLANO CHILI

Tomato & Cinnamon Salsa, Quesillo Cheese

CREAMY MASHED POTATO

Chives, Parmesan Cheese

BRUSSEL SPROUTS

Chopped Bacon, Celery Leaves

CHARRED CORN ON THE COB

Lacto-fermented Blueberry BBO

ROASTED ROOT VEGETABLES

Garlic Confit Infused Oil, Rosemary, Thyme

GREEN BEAN CASSEROLE

Mushroom Cream, Fried Onions

DESSERTS

FLAT CROISSANT LIVE STATION

Diplomat Cream, Raspberry Coulis, Chocolate Ganache

FUDGY BROWNIE PIE

Gianduja Ganache, Mexican Chocolate Syrup

MINI PUMPKIN PIES

Spiced Crust, Caramelized Pumpkin Seed, Molasses

BUTTERSCOTCH PRETZEL PIE

Pecan, Burnt Caramel

STICKY BANANA ROLL

Salty Caramel Glaze, Whipped Cream

LEMON BUNDT CAKE

Meyer Cream Cheese Frosting

MAPLE CHEESE VERRINE

Ginger Crumble, Pear

VEGAN CARAMEL CHEESECAKE

Amarena Cherry

