



THANKSGIVING DINNER

11.26.2020



SALADS

Lettuce Bar: Romaine and Mixed

Complements: palm heart, cherry tomato, cucumber, marinated olives, radish, artichokes, asparagus, sprouts, mushroom with balsamic, assorted nuts, roasted peanuts, assorted dried fruits, assorted cheeses, roasted peppers, boiled quail egg, croutons, lemon.

Dressings: Caesar, 1000 islands, mustard dressing, blue cheese dressing, balsamic, ranch, assorted flavored oils & vinegars.

Potato Salad, bacon, whole grain mustard

Coleslaw, mixed cabbage, apple, raisins

Beet and Goat Cheese

Pasta Salad, turmeric, cilantro and ginger dressing

SOUP

Squash Chowder, roasted corn

CHARCUTERIE BAR

International & Local cheeses, House-made Smoked Salmon, Cocktail Shrimp, Cured Meats, Mimosa Eggs

BREADS

Parker Rolls, Corn Bread, Potato Bollos, Pumpernickel, Multi-gran, Rustic White



LIVE STATIONS

Carving

Oven Roasted Turkey

Pepper Crusted New York Strip

Whole Catch of the Day, white wine and clams sauce

Sauces: red wine demi, turkey gravy, orange compote, mustard, Persillade (Parsley), Horseradish



SIDES

Glazed Carrot & Green Beans, almonds, tomatoes

French Bean Casserole

Mashed Sweet Potato/ Mashed Potato

Local Chayote

Cranberry Sauce

Brussels Sprout, lardons

Turkey and Pork Stuffing

Herb Stuffing



DESSERT

Pumpkin Tart, meringue

Apple Pie, almonds

Cherry Cobbler

Red Fruit Mousse

Carrot Cake

Flourless Chocolate Cake, vanilla cream

Ice Creams: caramel, vanilla, chocolate, rum raisin, raspberry sorbet, mango sorbet

Toppings: M&M's, toasted nuts, sprinkles, chocolate and caramel sauce, almonds

Price Per Person

\$1235.00



Consuming raw or undercooked products increases the risk of food borne illness, especially if you have certain medical conditions. Please advise your server of any allergies you may have to food products. Our menus are subject to changes without previous notice. Prices are in Mexican Pesos; tax is not included. A service charge of 15% will be added to the final bill.

CENA DÍA DE THANKSGIVING

11.26.2020



ENSALADAS

Barra de Lechuga: Romana y Mixta

Complementos: Palmito, tomate cherry, pepino, aceitunas marinadoA, rábano, alcachofa, esparrago, coles, champiñones con balsámico, nueces mixtas/rostizados, frutos secos mixtos, variedad de quesos, pimientos rostizados, huevo de codorniz, crotones, limón.

Aderezos: Cesar, Mil islas, Mostaza, Queso Azul, Balsámico, Ranch, Variedad de aceites & vinagres.

Ensalada de Papa, tocino, mostaza de grano entero

Ensalada Col, col mixta, manzana, pasas

Betabel Y Queso de Cabra

Ensalada de Pasta, cúrcuma, cilantro & aderezo de jengibre

SOPAS

Sopa de calabaza, maíz tostado

BARRA DE CARNES FRIAS Y QUESOS

Quesos Locales e Internacionales, Salmón Ahumado Casero, Camarones para Cóctel, Embutidos, Huevos Mimosas

PANES

Bollos Parker House, Pan de elote, Bollos de Papa, Centeno, Multi-grano, Rústica



ESTACIONES EN VIVO

Trinchado

Pavo Rostizado

Tira De Nueva York Con Costra De Pimiento

Pesca del Día, vino blanco y salsa de almeja

Sauces: Demi vino tinto, Gravy, Compota de naranja, Mostaza, Perejilada, Rábano picante



GUARNICIONES

Zanahoria Glaseada y Ejotes, almendras, tomate

Cazuela De Frijoles Franceses

Puré de Camote/ Puré de Papas

Chayote Local

Salsa de Arándano

Coles de Bruselas, tocino

Relleno de Pavo y Cerdo

Relleno De Hierbas



POSTRES

Tarta de Calabaza, Merengue

Pay de Manzana, almendras

Pastel de Cereza

Mousse de Frutos Rojos

Tarta de Zanahoria

Pastel de Chocolate libre de harina, crema de vainilla

Helados: caramelo, vainilla, chocolate, ron y pasas, sorbete de frambuesa, sorbete mango

Coberturas: M&M's, nueces rostizados, chispas, salsa caramelo y chocolate, almendras

Precio por Persona

\$1235.00

