

THANKSGIVING DINNER

FIRST COURSE

(CHOICE OF)

CRISPY WINTER SQUASH SALAD

Wild Arugula | Native Corn | Baby Tomato
Manchego | Creamy Piñon Dressing

- or -

POLLO GUISADO SOUP

Stewed Organic Chicken | Blue Corn Tortilla
Tucumcari, New Mexico Cheddar

SECOND COURSE

(CHOICE OF)

GREEN CHILE-AGAVE GLAZED ALL-NATURAL TURKEY

Local Herbed Brown Gravy
Fresh Pickled Cranberry Sauce
Whipped Organic Potatoes
Haricot Verts | Toasted Garlic & Almonds
Traditional Stuffing

- or -

MALDON SALT & CRACKED BLACK PEPPER CRUSTED PRIME RIB

Twice Cooked Potatoes | Caramelized Corn
Grilled Tomato | Chimayó Red Chile Demi-Glace

DESSERT

(CHOICE OF)

TRADITIONAL PUMPKIN PIE

Lots of Whipped Cream
Cherry on Top

- or -

CHOCOLATE MOUSSE CAKE

Vanilla Bean Wafer
Strawberry Coulis

Marc Quiñones | Executive Chef
Bronx, New York

\$64 per person plus tax and gratuity

Consuming raw or undercooked meats, poultry,
seafood, shellfish, or raw eggs may increase
your risk of foodborne illness.