



# THANKSGIVING DINNER

Featuring live music

3PM–8PM

\$190 per person, inclusive of tax & gratuity

Prix-fixe, family style

## **FIRST SERVING**

Spiced pumpkin soup  
Smoked kumquat agave syrup

## **SECOND SERVING**

Roasted calabazita  
Quinoa, arugula, xerez vinaigrette

Wagyu beef tenderloin tamales

Roasted sweet corn empanaditas

## **THIRD SERVING**

Smoked Pennsylvania Turkey Pibil style  
Chile poblano, chorizo cornbread stuffing

Green beans, crispy shallots, sweet potato and yucca puree  
Guajillo chile and lime turkey gravy

Root Vegetable Enchilada\*  
Ancho chile and pepita sauce, Oaxaca cheese

**Enhance your experience with shaved white truffle, market price**

## **DESSERT**

Pumpkin pecan pie  
Sweet potato cake  
Apple crisps  
Brownie trifle jar

\*Gluten-free upon request