



posada
ALTA COCINA

HAPPY
THANKSGIVING

FOR THE TABLE

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| DUO SALSAS | AVOCADO-TOMATILLO AND ROASTED TOMATOES SALSAS, FRIED CORN CHIPS | 9 |
| CHICHARRONES AND MEXICAN STREET CORN-CHEESE DIP | FRIED CRACKLING PORK, MADE TO ORDER, NEW MEXICO'S GREEN HATCH CHILE | 16 |
| PARM CRUSTED CAULIFLOWER | TEMPURA, RED CRUSHED PEPPER, ALMONDS, CHIPOTLE MAYONNAISE | 17 |
| CLASSIC GUACAMOLE | AVOCADO, SALSA FRESCA, CITRUS VINAIGRETTE, CORN CHIPS | 15 |

THANKSGIVING PRIX FIXE MENU

\$75 PER GUEST

\$35 CHILDREN 6-12

FIRST COURSE

CHOICE OF

CHARRED BEET AND APPLE SALAD GREENS, QUESO FRESCO, CANDIED PECANS, PICKLED ONIONS, PEAR BALSAMIC VINAIGRETTE

AVOCADO SALAD GREENS, SALSA FRESCA, POBLANO-AVOCADO DRESSING, QUESO FRESCO,, CORN CHIPS,

CHICKEN POZOLE VERDE ROASTED CHICKEN, TOMATILLO BROTH, HOMINY, CABBAGE, RADISH, OREGANO, CILANTRO-ONION MIX, CORN CHIPS

XOCHITL (SO-CHEEL) SEAFOOD SOUP PANFRIED TOMATO FISH BROTH, OCTUPUS, HAMACHI, SHRIMP, ROASTED CORN, CILANTRO-ONION MIX

SECOND COURSE

CHOICE OF

SERVED WITH MASH POTATOES, SAUCE, BABY CARROTS, GREEN BEANS, CRANBERRY SAUCE, FRENCH BREAD TOAST

TURKEY BREAST MILANESE
THINLY POUNDED TURKEY BREAST, BREADED AND PANFRIED

BONELESS TURKEY ROAST
CITRUS TURKEY BRINE,, OVEN ROAST

FRIED TURKEY LEG
BRINED AND INFUSED WITH ACHIOTE AND RED CHILE MARINADE

ZARANDEADO FILLET OF FISH
BARRAMUNDI FISH A LA PLANCHA WITH CHIPOTLE MAYONNAISE

AUSTRALIAN WAGYU FLANK
MARINATED IN SMOKY CHIPOTLE AND BRIGHT CITRUS

MARYS AIRLINE CHICKEN BREAST AND THIGH
BRINED AND INFUSED WITH ACHIOTE AND RED CHILE MARINADE,

24 HOUR SHORT RIBS
SERVED WITH RED WINE CREAM SAUCE

DESSERT COURSE

CHOICE OF

STUFFED CHURROS
CUSTARD FILLING, CHOCOLATE SAUCE, WHIPPED CREAM

CARAMEL FLAN
SILKY ADN DELICATE CUSTARD, TOPPED WITH CARAMEL SAUCE

PEANUT BUTTER TOFFEE BAR
SERVED WITH VANILLA ICE CREAM, TOFFEE BITS

PUMKIN BREAD
SERVED WITH VANILLA ICE CREAM

Consuming raw or undercooked meats, fish, shellfish, poultry, or eggs may increase your risk of food-born illness, especially if you have certain medical conditions. All dishes are designed for a full flavor experience. Please no substitutions.

Up to three evenly-split payments per table. 20% gratuity charge for parties of 8 or more. Dessert service 2.00 per person

IF YOU USE A CREDIT CARD, WE WILL CHARGE AN ADDITIONAL 3% TO OFFSET PROCESSING COSTS. WE DO NOT SURCHARGE DEBIT CARDS OR CASH.