

THANKSGIVING

CHEF'S WELCOME

PUMPKIN AND ASPARAGUS CREAMY SOUP^(1,6,7,12)

Served with artisan croutons, bacon and cheese mousse, and toasted pumpkin seeds

Family Style Dinner

ROASTED WHOLE SAGE TURKEY^(1,6,7,8,9,12)

"Slow Cooked Turkey" with Sage & Butter

AUTUMN SALAD^(6,10,12)

Roasted Beets, Fresh Orange, Seasonal Green Leaves,
Pomegranate, and Honey Vinaigrette

SAUSAGE AND SAGE STUFFING^(1,6,7,8,9,12)

Homemade Sausage and Sage Stuffing with Toasted Brioche Bread

RUSTIC POTATO GRATIN⁽⁷⁾

Baked with garlic and herbs cream, and cheese until golden

ROASTED YAM PURÉE^(7,8)

Maple Syrup and Toasted Pecans

CREAMY GREEN BEANS CASSEROLE^(1,6,7,12)

Mushroom, Parsley, and Garlic

BAKED RIGATONI^(1,6,7,12)

Tomato and basil sauce, Bacon, Onion, and Aged Parmesan Cheese

TRADITIONAL TURKEY AND GIBLET GRAVY^(1,6,7,9,12)

CRANBERRY SAUCE⁽¹²⁾

FRESH BRIOCHE BUNS^(1,3,6,7)

DESSERT

SPICED APPLE CHEESECAKE^(1,7)

Silky apple-infused cheesecake, warm cinnamon notes,
finished with a light vanilla whipped cream.

PUMPKIN AND PEAR COBBLER^(1,7)

Roasted, caramelized pumpkin and spiced pear compote
over a vanilla shortbread cookie, vanilla ice cream

1800 MXN per person

900 MXN kids from 6-12

Under 5 years of age: No charge

290 MXN extra side

Takeout service: **80 MXN** per person

Taxes Included | Members Discount Applies

Please consider, we charge in pesos, exchange rate \$18.50

ALLERGY INFORMATION Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation no. 1169/2011.

THE DESIGNATED ALLERGENS AND THEIR PRODUCTS ARE: (1) Gluten-containing cereals, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulfur dioxide and sulfites, (13) Lupins, (14) Mollusks.

We cannot guarantee the total absence of allergens in all our dishes and beverages.

The
Club
Fundadores