

THANKSGIVING SET MENU

From Chef Emmanuel Coatl

5 COURSES & WELCOME COCKTAIL

• APPETIZERS •

Beef Carpaccio

Smoked beef crusted in peppers, rukula, tomato vinaigrette, textures of parmesan cheese, crouton

Beets And Blue Cheese Salad

Roasted Beets, citrus segments, frisse and rukula lettuce, blue cheese mouse, guava vinaigrette, quinoa candy

• SOUP •

Roasted Butternut Squash Creamy Soup

Garlic croutons, apple and bacon relish, toasted pumpkin seeds, dill leaves

• MAIN COURSE •

Sage Butter Roasted Turkey

Choice of white or dark meat

Condiments serve as family style

Wild rice and dried fruits filling

Gravy and cranberry sauces,

Sweet potato mash

Roasted baby potato with rosemary

Glazed organic vegetables

Green haricots with bacon bites

• DESSERT •

Pumpkin and White Chocolate Pie

Roasted pumpkin, white chocolate, vanilla crust, meringue

60 USD Adults

35 USD Kids

Prices in USD

Subject to 15% Gratuity and 16% Tax

10% discount for Members.



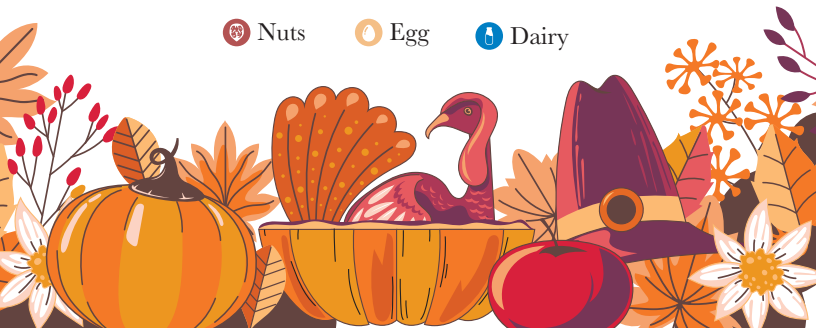
Nuts



Egg



Dairy



THANKSGIVING MENU

From Chef Emmanuel Coatl

DELIVERY OR TAKE AWAY DINNER FOR 4 TO 6 PEOPLE

• APPETIZER •

Beets and Blue Cheese Salad

Roasted Beets, citrus segments, green mix, blue cheese, guava vinaigrette

• SOUP •

Roasted Butternut Squash Creamy Soup

Garlic croutons, apple and bacon relish, toasted pumpkin seeds, dill leaves

• MAIN COURSE •

Sage Butter Whole Roasted Turkey *Condiments*

Wild rice and dried fruits filling
Gravy and cranberry sauces,
Sweet potato mash

Roasted baby potato with rosemary
Glazed organic vegetables
Green haricots with bacon bites

Fresh Bread Style Rolls White & Seeds

• DESSERT •

Pumpkin and White Chocolate Pie

Roasted pumpkin, white chocolate, vanilla crust, meringue

360 USD

Prices in USD

*Subject to 15% Gratuity and 16% Tax
10% discount for Members.*



Nuts



Egg



Dairy

