



THANKSGIVING BRUNCH

THANKSGIVING DAY • 11-3 PM • \$45 PP

Starters

PUMPKIN CROQUETTES

roasted fennel coulis, fermented blueberries, pickled organic mushrooms

PEQUILLO PEPPER RELLENOS

saffron risotto filling, smoked trout béchamel

Soup or Salad

LOCAL SQUASH BISQUE

NM red chile oil, candied pine nuts

MIXED GREENS SALAD

matchstick granny smith apples, sunflower seed brittle, honey ginger vinaigrette

WARM BUTTERNUT SQUASH & DUCK PROSCIUTTO SALAD

shiitake mushrooms, baby spinach & arugula, sesame vinaigrette

Main Course

GRILLED JUNIPER TURKEY BREAST

gorgonzola smashed yams, grilled broccolini, cranberry-red wine compote, classic veloute

BACON WRAPPED PORK LOIN ROULADE

organic mushroom & Spanish onion risotto, fennel & local microgreens, red chile demi-glace

APPLEWOOD SMOKED PETITE PRIME RIB

herb-sour cream mashed potatoes, fried brussels sprouts, horseradish cream sauce, French onion jus

Dessert

PUMPKIN BREAD PUDDING

brandy caramel sauce, espresso whipped cream

Executive Chef Myles Lucero

