

THANKSGIVING

JOIN US FOR CHEF ALEX ESPINAL'S 4 COURSE DINING EXPERIENCE ON THURSDAY, NOVEMBER 27TH, 2025.
\$60/PER PERSON. SPLIT ENTRÉE \$40/PER PERSON.

FIRST COURSE

ROASTED SWEET POTATO SOUP (V)

TOPPED WITH SOUR CREAM + CHIVES

THANKSGIVING GREEN SALAD (V)

LOCAL GREENS, ROASTED SWEET POTATO, CANDIED NUTS, DRIED CRANBERRIES, LOCAL CHEESE, RED WINE VINAIGRETTE

SECOND COURSE

SPICY MUSHROOM + SPINACH (VV)

SAUTÉED + SERVED WARM

CROQUETTAS (V)

GOAT CHEESE + CRANBERRY

MAIN COURSE

CHOICE OF ONE PROTEIN: TURKEY, PERNIL OR DORADO

W/ GREEN BEAN CASSEROLE, ALIGOT + GRAVY, CHIMICHURRI

VEGAN PASTA (VV)

PENNE TOSSED W/ VEGGIES IN A ROASTED PUMPKIN COCONUT CHICHAITO CREAM

FOURTH COURSE

PUMPKIN CHEESECAKE (V)

DULCE DE LECHE DRIZZLE

PECAN PIE (V)

FRESH WHIPPED CREAM

CHOICE OF SORBET (VV)

COCONUT, LEMON, PARCHA, MANGO

KIDS MENU

3 COURSE MENU

CHOOSE ONE: FIRST OR SECOND COURSE ABOVE

MAC + CHEESE W/ TURKEY OR PERNIL

ICE CREAM OR DESSERT ABOVE

\$30

MENU IS SUBJECT TO CHANGE.
NO SPLIT CHECKS. SERIOUSLY, IF YOU DINE TOGETHER, YOU PAY TOGETHER.
IF YOU ARRIVED ON A GOLF CART, YOUR LEFT BLINKER IS ON.