

Restaurante
Alexandra

Thanksgiving Prix Fixe

Five-course dining experience



AMUSE-BOUCHE

Vol-au-Vent

Soft quail egg, sturgeon caviar, chive
crème fraîche, and lemon zest.

FIRST COURSE

Select one

Pumpkin Risotto

Arugula pesto and shaved
Parmigiano-Reggiano.

or

Seared Scallops

Green curry sauce and
caramelized carrots.

or

Duck Confit Latke

Pickled red onions, tarragon, and
papaya-maple reduction.

INTERMEZZO

Lemongrass Granité

A refreshing lemongrass palate cleanser.

MAIN COURSE

Select one

Pumpkin Raviolini

Walnut streusel and Gorgonzola cream.

or

Turkey Ballotine

Parsnip purée, turkey crackling,
gremolata, and baby vegetables.

or

Entrecôte

Confit leek, fondant potatoes, and
cranberry gel.

DESSERT

Select one

Carrot and Walnut Cake

Spiced cream cheese mousse, cranberry
compote, and maple ice cream.

or

Pecan Tart

Brown butter caramel, vanilla crème
fraîche, and candied pecans.

\$65++ PER PERSON · WINE PAIRING \$40++

Prices are subject to tax and service charge. Menu items are subject to seasonal availability.