



LAS PALMAS
RESTAURANT

Thanksgiving Brunch

10:00 A.M. – 3:00 P.M. • THANKSGIVING 2026

A Thanksgiving celebration inspired by the harvest, the sea, and Puerto Rican cuisine.

BREAKFAST

Seasonal tropical fruit
Yogurt, house-made granola, and local honey
Focaccia, Puerto Rican pan de agua,
and grissini
Rosemary-scented roasted potatoes
Coconut French toast with blueberry compote
Puerto Rican pastries: quesitos and
guava turnovers
Smoked salmon montaditos
Cured-meat frittata
Eggs prepared to your preference

THE GARDEN

Roasted pumpkin cream
Hydroponic greens, watercress, and arugula
Lemon and passion fruit vinaigrettes
Pickled yautía
Root-vegetable chips and hummus
Avocado salad
Grain salad

THE LAND

Cassava hallacas, trifongo, and
fire-roasted pasteles
Puerto Rican rice with pigeon peas
Pumpkin and sweet potato casserole
Fried cassava with tomato aioli

THE SEA

Fresh catch with island mojo

THE FARM

Confit turkey, roasted turkey breast, and crispy
turkey chicharrón
Traditional turkey gravy
Whole-roasted pork with mojo
Braised beef short rib stew

SWEETS

Fritters with cardamom honey and dulce
de leche
Coconut flan, pumpkin tart, and
traditional sweets
Tropical limbers

Adults \$65++

Children's menu available • Bottomless Mimosas +\$25

Menu subject to seasonal availability