



## THANKSGIVING

\$65 PP

### **Starter**

**Calabaza Bisque**

*pumpkin bisque*

### **First Course** *choose one*

**Peruvian Ceviche**

*flake, rocoto pepper, mote, red onions, lime juice, cilantro*

**Seasonal Autumn Salad**

*grilled radicchio, goat cheese mouse, roasted squash, pepitas, balsamic reduction*

### **Main** *choose one*

**Turkey**

*24HR marinated, crispy skin, jus reduction*

**Poached Halibut**

*fennel, tomatoes olive, cebollines*

**Chicken a la brasa**

*half roasted chicken, guava glazed*

**Petit Filet**

*wet aged 6 oz filet, confit shallots, sauce bordelaise*

### **Sides** *for the table*

**Sweet potato Gratin**

*layered sweet potatoes and ny state apples, roasted, cranberry glaze*

**Corn Stuffed Calabaza**

*whole baby pumpkin, Yucatán street corn*

**Chorizo Stuffing**

*farro, quinoa, rendered chorizo, wild mushrooms and herbs*

### **Dessert** *choose one*

**Pumpkin panna cotta**

**Churros**

*NY apple butter*



## **Wine Pairing \$35.**

**Cono Sur Organico** Sauvignon Blanc 2020, S.A. Valley, CH 15/65

**Los Cantos Organic** Tempranillo, Merlot 2018, SP 16/65

**Villa Adeona AOP, Organic** Côtes de Provence, FR 15/65

## **Specialty cocktail \$16**

**La avioneta** whiskey, calvados, sweet potato syrup