

# HAPPY THANKSGIVING

## TO START

<b>SEAFOOD PLATTER</b>	63
Jumbo Shrimp, Crab Claws, Smoked Salmon, Tuna Sashimi, Crab Cakes	
<b>BAKED BRIE</b>	18
Iberico Fig & Almond Jam	
<b>SEARED FOIE GRAS</b>	21
Rum Corn Cake, Spicy Pumpkin Crumble	
<b>CREAM OF GREEN CHILE</b>	8
Jalapeño Cornbread	
<b>KABOCHA LOBSTER BISQUE</b>	8
<b>WARM CABBAGE SALAD</b>	12
Bacon, Currants, Pecans	
<b>ROASTED BEET CARPACCIO</b>	11
Pickled Goat Cheese, Micro Arugula, Aged Balsamic	
<b>WEDGE SALAD</b>	9
Smoked Blue Cheese, Onion Ring, Confit Tomatoes	





## ENTREE

<b>PROSCIUTTO WRAPPED HALIBUT</b>	36
Roasted Rosemary Evoo Fingerlings, Smoked Paprika Hollandaise	
<b>QUAIL EN NOGADA</b>	29
Dried Fruit & Nut Stuffing, Cauliflower Pecan Pilaf, Roasted Poblano	
<b>SLOWLY BRAISED SHORT RIBS</b>	42
Truffle Polenta, Charred Green Beans, Crispy Shallot	
<b>MISO-YAKI CHILEAN SEA BASS</b>	39
Creamed Riced, Steam Winter Vegetables	
<b>PORK TOMAHAWK</b>	33
Apple Bacon Bourbon Tamal, Mix Nut Macha Sauce	
<b>DRY AGED TENDERLOIN</b>	56
Poached Lobster, Foie & Sweet Potato Ravioli, Port Demi	
<b>RIBEYE PRIME</b>	42
Potato Mousseline, Onion Rings, House Veggies	
<b>COLORADO LAMB RACK</b>	45
Mash Potatoes, Demi Glaze	

## THANKSGIVING DINNER

<b>ROASTED ORGANIC TURKEY ROULADE</b>	Adults 36   Kids 18
Garlic Whipped Potatoes, Pine Nut & Artichoke Stuffing, Orange Cranberry, Marmalade, Green Beans	

## DESSERT

<b>SPICED TRES LECHES</b>	8
<b>PUMPKIN PIE WITH APPLE STREUSEL</b>	8
<b>CHOCOLATE S'MORES MOUSSE CAKE</b>	8

