

# **THANKSGIVING**

· THE ELEMENTS OF NATURE ·



APPLICABLE TAXES AND 20% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE
THE RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. SEVERAL
MENU ITEMS MAY CONTAIN PEANUTS, TREE NUTS, FISH, SHELLFISH, EGGS, MILK, SOY AND GLUTEN.
INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY. THERE IS A RISK ASSOCIATED WITH CONSUMING
RAW OYSTERS. YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS AND SHOULD EAT
OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

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## **AUTUMN BEET SALAD**

Goat Cheese, Pistachio Crumble, Citrus Kaffir Vinaigrette

## **GREEN BEAN CASSEROLE**

Wild Mushroom Veloute, Truffle, Thyme

## **ROASTED TURKEY ROULADE**

Hudson Turkey, Squash Blossom, Spinach, Gravy

## **CRANBERRY SAUCE**

Hibiscus, Fermented Chiles, Cranberries

## **ROASTED SWEET POTATO IN HOJA SANTA**

Creme Fraiche, Lime Leaf, Miso Butter

## **CHARRED BRUSSEL SPROUTS**

Nuts, Mint, Epazote

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### **PUMPKIN CHEESECAKE**

Ginger Snap Crust, Vanilla

Restaurant Chef Antonio Maldonado Sweets Natalia Carrillo





