



EL MONTE
S A G R A D O
TAOS

THANKSGIVING

STARTERS

AMUSE-BOUCHE

a gift from the chef

WILD MUSHROOM BISQUE

truffled crème fraîche, chives

OR

BABY GREENS AND FRISEE SALAD

french goat cheese, tamari-candied pecans, fresh pears, dried cranberry, port wine vinaigrette

ENTRÉES

ROASTED TURKEY DINNER

orange brined organic slow roasted turkey, whipped sour cream potatoes,
green beans with garlic, sweet potato casserole,
brioche stuffing, cranberry chutney, burgundy gravy

OR

BUTTERNUT SQUASH CANNELLONI

truffled pecorino bechamel, marinara, tomato-fennel salad

DESSERT

PUMPKIN SPICED LAVA CAKE

eggnog crème anglaise, pecans, cinnamon chantilly cream

OR

DECADENT CHOCOLATE CAKE

raspberry-chambord sauce, butterscotch sauce

MEAL IS SERVED WITH FRESH YEAST ROLLS

whipped sweet cream butter

\$79 per person
plus tax and gratuity, no substitutions.