



EL MONTE
S A G R A D O

THANKSGIVING

STARTERS

AMUSE-BOUCHE

a gift from the chef

MIXED BABY GREENS WITH CANDIED PECANS

roasted beets, goat cheese, fresh pear, champagne vinaigrette

OR

ROASTED PUMPKIN BISQUE

pumpkin, goat cheese, crème fraîche

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

ROASTED ACORN SQUASH

wild mushroom-quinoa pilaf, orange gastrique, seasonal vegetables, pumpkin seeds

DESSERT

PUMPKIN BREAD PUDDING

pumpkin whipped cream, salted pumpkin seed brittle

OR

BOURBON PECAN PIE

crème anglaise, chai spiced caramel

MEAL IS SERVED WITH FRESH YEAST ROLLS

whipped sweet cream butter

\$72 per person
plus tax and gratuity