

Cena De Gracias

November 25th, 2021

THANKSGIVING MENU

1st Course

ENSALADA VERDE

Greens mix, Grilled Chinese Pea, Pumpkin Seed Caramel,
Brie Cheese, Mandarin Vinaigrette

WINE PAIRING

Verdejo Blend, 2020, De Cote, Queretaro, Bulla

2nd Course

PUMPKIN FLOWER AND COCONUT SOUP

Lobster, Sourdough Croutons, Epazote

WINE PAIRING

Grenache, Cinsault, 2020, Provence France, Sasha Lichine

3rd Course

ROASTED TURKEY (FAMILY STYLE)

Gravy, Stuffing, Sweet Potato Puree, Sautéed Green Beans,
Cranberry Sauce, Pumpkin Bread

WINE PAIRING

Cabernet Blend, 2016, Valle San Vicente, Surco Rojo

4th Course

PUMPKIN PIE

Corn Ice Cream, Toffee, Roasted Corn

COCKTAIL PAIRING

Carajillo De La Casa, Espresso, Chocolate Regional, Cinnamon

benno

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