

THANKSGIVING MENU



Adults 19.95 Kids 10 and under 8.95 Kids 3 and under Free

Coctel De Camaron

Chilled Shrimp served with avocado cocktail sauce

Pierda De Quesos

Local cheeses and meats on a chilled stone

Wood Smoked Turkey

Served with Mushroom Gravy

Lamb Meat Loaf

Bacon wrapped & mole

Tequila Shrimp

Jamon (Ham)

Jalapeno cranberry salsa

Mexican Rice & Charro Beans

Clam Paella

Crab and clam paella

Tamales

Hongos Del Monte

Wild mushrooms on toasted Spanish baguettes

Betabel

Roasted beets, organic greens, candied walnuts,
tossed in a raspberry vinaigrette

Nopalitos

Baby cactus, Mexican farmer cheese, tomato,
cilantro with lime vinaigrette

Frutas cocktail con Tajin

Mango, melons, pineapple and cucumbers

Guacamole, Chips & Salsa

Tostones Maduros

Spicy Mango Sauce

Fidello

Fried pasta infused with tomato & cilantro

Pastels de Lentajes

Lentil cakes

Stuffed Mini Pumpkins

With quinoa corn bread stuffing

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Wild mushrooms on toasted Spanish baguettes

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Assorted Desserts