

MEZCLA

THANKSGIVING

STARTERS

AUTUMN HARVEST SALAD

Baby Greens | Roasted Butternut Squash | Candied Pecans
Cotija Crumble | Cranberry Vinaigrette

or

ROASTED CORN & GREEN CHILE BISQUE

Silky Sweet Corn Purée With Subtle Hatch Green Chile Warmth
Crema Swirl | Chile-Dusted Piñons

ENTRÉES

HERB-BRINED TURKEY

Slow-Roasted And Sliced, Served With Sage Pan Jus
Green Chile Mashed Potatoes | Elote Style Corn Stuffing

or

SEARED FILET OF BEEF

Ancho-Black Pepper Crust | Roasted Garlic Demi-Glace
Blue Corn Polenta Cake | Blistered Tomato | Crispy Leeks

or

CITRUS & HERB SALMON

Pan-Seared Salmon With Roasted Poblano–Citrus Beurre Blanc
Sweet Potato Purée | Crispy Brussels Sprouts | Toasted Pecans | Charred Lemon

DESSERTS

PUMPKIN TRES LECHES CAKE

Spiced Pumpkin Sponge Soaked In Vanilla-Cinnamon Cream
Topped With Pumpkin Spice Whipped Cream And Toasted Piñon Crumble

or

PECAN BREAD PUDDING

Warm Brioche Bread Pudding Drizzled In House-Made Caramel
Topped With Candied Pecans | Served With A Scoop Of Vanilla Gelato

or

SPICED APPLE EMPANADA

Golden Pastry Filled With Cinnamon-Spiced Apples
Cajeta Drizzle | Vanilla Ice Cream | Candied Orange Zest

\$75 Per Person Plus Tax and 22% Gratuity

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.