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
Garlic & Herb Mashed Potatoes | Elote-Style Corn Stuffing

or

SEARED FILET OF BEEF

Roasted Garlic Demi-Glace
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

TRADITIONAL PUMPKIN PIE

Topped with Bourbon-Brown Sugar Whipped Cream and Toasted Piñon Crumble

or

PECAN BREAD PUDDING

Warm Brioche Bread Pudding Drizzled with House-Made Caramel
Topped with Candied Pecans | Served with a Scoop of Vanilla Gelato

$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.