EL MONTE SAGRADO
TAOS

THANKSGIVING

FRESH BRIOCHE ROLLS AND CULTURED BUTTER

STARTERS

ROASTED BUTTERNUT SQUASH AND CURRIED APPLE SOUP
montrachet goat cheese croquette, chive oil

OR

ROASTED BEETS, FARROW AND CITRUS SALAD
baby greens, roasted beets, farrow, winter citrus, midnight moon cheese,
candied pecans, champagne-dijon vinaigrette

OR

BAKED BRIE
fresh baguette, brie, fig and cranberry jam, candied pecans, fennel and greens

ENTRÉES

ORGANIC MAPLE-BUTTER GLAZED TURKEY
whipped crème fraîche mashed potatoes, brioche stuffing,
creamy mascarpone-truffled-bacon mac and cheese, garlicky haricots verts,
candied sweet potatoes, cranberry and blood orange chutney, burgundy gravy, crispy onion strings

OR

PUMPKIN MASCARPONE RAVIOLI
brown butter sage sauce, pecorino romano, roasted tomato, almonds

OR

ROASTED BEEF TENDERLOIN
whipped crème fraiche potatoes, grilled asparagus, onion rings, demi glace, port wine demi glace

DESSERTS

PUMPKIN LAYERED CAKE
crème anglaise, cookie

OR

DARK CHOCOLATE-HAZELNUT SEMIFREDDO
zabaione filled, pistachio crème anglaise, raspberry coulis, fresh berries

OR

BUTTER PECAN CHEESECAKE
butterscotch, fresh berries, and whipped cream

$99 per person
plus tax and 22% gratuity

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