

Thanksgiving

MENU

APPETIZERS

BUTTERNUT SOUP

Spiced pepita, creme fraiche, pomegranate

TURKEY EMPANADAS

Sofrito black beans, herbs, cranberry sauce

CHICKEN EMPANADAS

Handmade pastries filled with chicken picadillo, mango slaw, banana-habanero ketchup

VEGETABLE EMPANADAS

Handmade pastries filled with roasted corn, caramelized onions, roasted red bell peppers, cotija cheese, mango slaw, banana-habanero ketchup

BOCADITOS DE PICADILLO

Handmade pastries filled with beef picadillo, capers, olive, tomato, rasins, mango slaw, jalapeño crema

AVOCADO FRITO

Plantain crusted avocado, Caribbean aioli

PORK CROQUETAS

Slow roasted pork, manchego cheese in a crispy croquette; with pickled onions and fire-roasted tomato sauce

GAMBAS AL AJILLO

Sauteed shrimp in white wine, garlic, paprika chili oil, grilled bread

MARISCOS FRITOS

Buttermilk-fried calamari, shrimp & conch friters, fried serrano chile, lemon, fennel, fire-roasted tomato sauce, jalapeño crema

JAMON Y QUESO

Traditional croquetas made with ham and Manchego cheese, Caribbean aioli

MOJITO SALAD

Mesculine greens, cilantro, shaved fennel, shaved red onions, cucumbers, almonds, mojito vinaigrette

ENTRÉES

THANKSGIVING PAVO

White & dark turkey, Habana stuffing, green beans, cranberry, mashed potatoes, gravy

ROPA VIEJA

Shredded beef braised with sweet peppers, onions, garlic, tomato, served with sofrito black beans, buttered white rice, sweet plantains

SALMON A LA PARRILLA

Spicy tomato cream sauce, sofrito black beans, buttered white rice, sweet plantains

ROASTED CHICKEN

Garlic mojo, pickled onions, sofrito black beans, buttered white rice, sweet plantains

EL CHURRASCO

Grilled Prime Creekstone Farms skirt steak, chimichurri, corn on the cob with chile lime butter, buttered white rice, sofrito black beans, sweet plantains

FILET MIGNON CON PAPAS

Filet Mignon, grilled onions, chimichurri, caribbean fries, with banana-habanero ketchup

NEW YORK STEAK 10oz

Three cheese chorizo mac & cheese: cheddar, Manchego, and parmesan, chimichurri, asparagus, sweet plantains

LA PAELLA

Shrimp, clams, mussels, salmon, Spanish chorizo, saffron rice, jalapeño crema
+ LOBSTER PAELLA..... +\$18

LECHON ASADO

Slow roasted pork, garlic mojo, pickled onions, congris: bacon, sofrito black beans, rice and bell pepper

RUM PEPPER SHRIMP

Pan roasted shrimp, Jamaican rum-pepper cream sauce, red and green peppers, mango and jicama salad, white rice

TAMAL EN CAZUELA V

Creamy baked polenta with cheddar cheese, jalapeño crema, fire-roasted tomato sauce, pickled onions, buttered white rice, sofrito black beans, sweet plantains

PLANTAIN CRUSTED CHICKEN

garlic yucca mashed potatoes, sautéed zucchini, squash, slow roasted tomatoes and horseradish mojo sauce

JIDORI CHICKEN

Mofongo, frisee salad, roasted

V VEGETARIAN

DESSERTS

PUMPKIN PIE spiced whipped cream

CARIBBEAN FLAN Anejo rum, caramelized sugar

KEY LIME PIE Florida key limes, graham cracker crust, toasted coconut

EL PASTELITO Chocolate cake, golden candied wild cherries

OPTIONAL SIDES

CUBAN FRIES	10	HABANA STUFFING	8
RICE & BEANS	10	GREEN BEANS	6
CORN ON THE COB	7	ASPARAGUS	8
SWEET PLANTAINS	8	MASHED POTATOES	6
TOSTONES	7		

3 COURSE MENU \$65 PER PERSON