

Renata's

THANKSGIVING DINNER

Hearth

AMUSE-BOUCHE

Individual Serving

Jamón Ibérico de Bellota & Stem de Palomino
Compressed Honeydew

FIRST COURSE

Individual Serving

Chilled Almond Soup
Marcona Almond, Champagne Grapes, Cracker

SECOND COURSE

Shareable

Calabazas al Vino
Jerez Braised Heirloom Squash,
Smoked Berries, Bitter Greens

Gambas al Pil Pil
New Caledonian Prawn,
Garlic, Lemon, Toast

FOR THE TABLE

Shareable Entrees

Smoked Turkey Roulade
Chestnut Honey, Pink Mole, Buckwheat Crunch,
Sautéed Greens

Wagyu Costilla
Australian Wagyu, Apple Cider, Hoja Santa

SIDES TO SHARE

Sweet Potato
Mascarpone, Lemon Zest,
Piment D'espelette

Fall Rice
Saffron, Truffle, Romano Beans,
Mushrooms, Porcini Aioli

Smoked Broccolini
Salsa Macha, Cipollini Soubise

DESSERT

Individual Serving

Crema Catalana
Arizona Orange, Custard

Banana Al Brandy
Cranberry Sorbet

3PM - 8PM

\$195 per person, inclusive of tax and gratuity