

Thanksgiving Menu



CHEF'S FARM

Organic Spinach

Caramelized nuts, baby spinach, goat cheese, red quinoa and yellow lime dressing.

Asparagus Salad

Grilled asparagus, cherry tomato, mint, basil, cous cous, cucumber and yoghurt dressing

String bean Salad

Mix lettuce, cranberry, grapefruit, orange, citrus vinaigrette.

Salad

Gravlax salmon, yoghurt dressing

Antipastos

Glazed carrot / seeds / grilled avocado
Brussels cabbage/nuts / balsamic vinegar / thyme

Cooked meat preparation or Charcuterie

Prosciutto, cured loin of pork.

Artisanal homemade bread.



SOUP TABLE

Pumpkin roast soup

Corn, chives, crispy shallots, vanilla macaroon.

Tomato soup

Goat cheese, genovese pesto and crispy parmesan cheese.



MAIN COURSE FAMILY STYLE

Stuffed turkey Ballotin
Mashed sweet potatoes
Hazelnut Crumble, thyme
Spinach with cream
Onion tart and gruyere cheese
Chicken bouillon and cranberry sauce



DESSERTS

Apple tart
Pecan tart with vanilla mascarpone cream
Cream cheese tart and berries
Pumpkin pie with caramel sauce
Fruit pot

RESERVACIONES:

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OCEAN FRONT RESTAURANT & TERRACE
MEXICAN AND INTERNATIONAL GOURMET CUISINE