

MATADOR ROOM

Thanksgiving Dinner

FIRST COURSE

Guacamole with Pistachio, Sun Gold Tomato Salsa
Warm Crunchy Tortillas

Roasted Delicata Squash and Escarole Salad, Pink Lady Apples
Pumpkin Seed Yogurt Dressing

Spicy Tuna Tartare with Black Olive, Cucumber and Avocado

SECOND COURSE

Maitake Mushrooms with Goat Cheese, Fresno Pepper Vinaigrette
Black Truffle and Fontina Cheese Pizza

Charred Octopus, Crispy Potatoes, Smoked Paprika and Herbs

THIRD COURSE

Roasted Turkey with Cornbread Stuffing

Blood Orange-Cranberry Salsa and Chipotle Gravy

Beef Tenderloin, Red Chili Butter, Spinach, Toasted Sesame Seeds

Fall Vegetable Posole with Shaved Black Truffle

DESSERT

Pumpkin Tres Leches, Spiced Crispy Meringue, Pumpkin Seed Praline

Chocolate Pecan Tart, Poached Pear, Ginger Ice Cream

Citrus Pavlova, Pomegranate Sorbet

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness

Chef Jean-Georges Vongerichten

Chef Ilkay Suuctugu