

P R A D O

THANKSGIVING

THURSDAY, NOVEMBER 26, 2020

SALAD

SALT ROASTED BEET SALAD

VALDEON MOUSSE | RED SORREL | PISTACHIOS | POMEGRANATE MOLASSES

RAINBOW CAULIFLOWER SALAD

ROASTED LOCAL CAULIFLOWER | FRISSEE | GRANOLA | MARCONA ALMONDS
MEYER LEMON VINAIGRETTE

APPETIZER

SAFFRON KOHLRABI BISQUE

GLAZED RASPBERRY | VANILLA | OPAL BASIL

LAMB CHOP*

WOOD FIRED ROSEMARY LAMB CHOP | ARUGULA | MINT PESTO

PAN SEARED DIVER SCALLOP*

ROMANESCO | CELERY ROOT | JAMON

ENTREE

ORGANIC TURKEY

SOUS VIDE TURKEY BREAST ROULADE | BRAVAS POTATO PUREE | BUTTERNUT SQUASH DRESSING
HEIRLOOM CARROTS | LINGONBERRY | CORIANDER TURKEY GLACE

DUCK CONFIT GNOCCHI

HAND ROLLED GNOCCHI | CRISPY BRUSSELS | SPANISH CHORIZO | MANCHEGO CREAM

PRIME FILET*

WOOD FIRED PRIME TENDERLOIN | TRUFFLE AU GRATIN POTATO | BLACK GARLIC
TRUMPET MUSHROOM | DRAGON BEANS | SWEET SHERRY REDUCTION

LOBSTER PAELLA*

SAFFRON VALENCIA AROZ | NDUJA | CLAMS | MUSSELS | GAMBAS | PIQUILLO PEPPER
SMOKED PAPRIKA

DESSERT

APPLE TARTE TATIN

CRÈME FRAICHE | PHYLLO | HARD CIDER CARAMEL | DIGESTIVE COOKIE

PUMPKIN MOUSSE TORTE

WALNUT SPICE CAKE | VANILLA BAVAROIS | CARAMELIZED WHITE CHOCOLATE

CHOCOLATE SILK GF

FLOURLESS CAKE | CHOCOLATE CREAM | CHAI MILK JAM | CRISPY RICE

CHOICE OF ONE ITEM PER COURSE

\$99 PER PERSON | 5 & UNDER ARE FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please advise server of any allergies or questions about preparation prior to consuming any dishes. A 20% service charge will automatically be added to parties of six or more in lieu of gratuity.