



# THANKSGIVING

\$90 per person

## Mimosa & Bloody Bar

champagne, vodka & tequila paired with fresh juices and creative garnishes

## Lavazza Coffee, Harney & Sons Organic Tea and Juice Bar

### Seasonal Melon, Fresh Berries & Market Fruits

### Greek Yogurt Parfaits

### Mini Croissant & Mini Muffins\*

## Cured Meats, Salumi & Cheeses

prosciutto, soppressata, hot molinari salami, calabrese salami, rosa salami  
manchego, brie, point Reyes blue, drunken goat, 26 month aged xo gouda  
fig jam, honeycomb, artisan crackers, moustarda, pickled vegetables

## Whiskey Barrel Smoked Salmon

traditional accompaniments, flatbread, bagel chips  
artisanal bread, rolls, sticks

## Winter Squash Salad

quinoa, tuscan kale, heirloom tomato, cranberry vinaigrette

## Roasted Beets

goat cheese, arugula, shaved fennel

## Estancia Toast Station\*

avocado-radish, micro greens  
veggie-eggplant spread, hearts of palm, tomato, cucumber  
caprese-heirloom tomato, basil, mozzarella, evoo

## Made to Order Eggs

omelets and cage free eggs  
vegetables-tomato, onion, mushroom, spinach, jalapeno, bell pepper  
meats-bacon, pork sausage, chicken sausage, ham, chorizo  
cheese-jack-cheddar mix, mozzarella, goat

## From our Buffet

applewood smoked bacon GF      breakfast potatoes GF  
country pork sausage              mashed potatoes GF

## Traditional Stuffing

brussels sprouts, cotija cheese, balsamic GF  
seared faroe island salmon, spiced agave glaze, kale GF  
green beans & pearl onions GF  
sweet yams GF

## Carving Station

brined turkey breast and dark meat roulade GF, giblet gravy  
kurobuta bone in ham, maple-bourbon glaze GF

## Desserts

pumpkin pie                              assorted dessert shots  
pumpkin cheesecake                  petit fors  
apple pie                                  bon-bons & chocolate truffles  
pecan pie

\*GF available

**MUSTANGS  
& BURROS**  
BAJA KITCHEN, BAR & PATIO