

# MEZCLA

## THANKSGIVING MENU

### STARTERS

#### **TRUFFLED BUTTERNUT SQUASH BISQUE**

Toasted Pumpkin Seeds | Local Pea Sprouts | Spiced Crème Fraîche

or

#### **SALAD**

Mesclun Greens | Root Vegetables | Heirloom Tomato | Cucumber  
Candied Pecans | Dried Cherries | Maple Vinaigrette

### ENTRÉES

#### **HERB ROASTED TURKEY**

Stuffing Roulade | Green Bean Casserole | Roasted Garlic and Herb Whipped Potatoes  
Honey Glazed Yams | Cranberry Sauce | Turkey Gravy

or

#### **AIRLINE CHICKEN BREAST**

Buttered Pecan Polenta | Roasted Young Carrots  
Sautéed Spinach | Mustard Seed Reduction

or

#### **FILET OF BEEF**

Roasted Garlic Potato Pavé | Charred Asparagus  
Crispy Shallots | Black Garlic Reduction

or

#### **PAN SEARED SALMON**

Garlic and Herb Smashed Potatoes | Roasted Broccolini  
Toasted Pumpkin Seeds | Maple Beurre Blanc

### DESSERTS

#### **PUMPKIN TART**

Toasted Meringue | Mesilla Pecan Crumble | Vanilla Bean Gelato | Fresh Berries

or

#### **BRIOCHE BREAD PUDDING**

Caramelized Apples | Vanilla Bean Gelato | Candied Pecans | Fresh Berries

**\$75 Per Person Plus Tax and Gratuity**