luminaria
restaurant & patio

Thanksgiving 2023

Fresh Rolls
Herb Butter | Honey-Cinnamon Butter

Amuse-Bouche
Deviled Egg | Crispy Chicken Skin
Vegetarian Amuse-Bouche Available

starters
select one

Roasted Butternut Squash Soup
Toasted Pumpkin Seeds | Coconut Crema

Fall Baby Kale Salad
Granny Smith Apples | Dried Cranberries
Feta Cheese | Maple-Cider Vinaigrette

Crispy Brussels Sprouts
Red Pepper Purée | Bacon | Sherry-Honey Reduction

entrées
select one

Traditional Roasted Turkey Dinner
Mashed Potatoes with Red Chile or Gravy
Sweet Potatoes with Marshmallows
Green Bean Casserole | Stuffing | Cranberry Sauce

Vegetable Pesto Penne Pasta
Zucchini | Squash | Mushrooms | Tomatoes
Parmesan Cheese | New Mexico Piñon Pesto

Filet Mignon Certified Angus Beef 8oz
Mashed Potatoes | Grilled Asparagus
Port Wine Demi-Glace

Pan Seared Salmon
Creamy Parmesan Risotto | Orange-Ginger Sauce
Grilled Broccolini

desserts
select one

House-Made Pumpkin Roll
Cream Cheese Frosting | Fresh Berries
Powdered Sugar

Flourless Chocolate Torte
Vanilla Ice Cream | Fresh Berries

Cherry Cheesecake
Cherry Compote | Chocolate & Caramel Sauce
Chantilly Cream

Sorbet Trio
Lemon | Raspberry | Mango

sides
select one

Subject to an additional charge

Mashed Potatoes 7
Sweet Potatoes 7
Risotto 7
Green Bean Casserole 9
Asparagus 9
Broccolini 9

$125 per person plus tax and gratuity

Executive Chef Richard Padilla

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*