

+ luminaria +
restaurant & patio

THANKSGIVING DINNER 2018

FIRST COURSE

Liquid Gold

granny smith apple and butternut squash soup seasoned gently
with vermont maple syrup and cayenne pepper

SECOND COURSE

Brussels Sprout Salad

tender brussels are tossed in a honey vinaigrette and served chilled
with green grapes, toasted pecans, and golden raisins

ENTREES

Roasted Iowa Prime Rib of Beef

a cutlet of premium quality beef has been herb crusted and roasted to perfection,
served with roasted garlic potatoes robuchon, herbed beef jus, and horseradish cream

Or

Grilled Heritage Pork Chop

local berkshire pork has been apple cider brined and grilled,
accompanied by a sweet potato and coconut milk au gratin, and herbed jus

Or

Oven Roasted Turkey

colorado turkey breast, leg, and thigh is brined for 48 hours then roasted separately
for a perfectly cooked bird. Served with buttery mashed potatoes,
traditional turkey gravy, and cranberry sauce

ALL ENTREES ARE ACCOMPANIED BY

pork sausage dressing, green bean casserole and cranberry sauce

DESSERTS

Pecan Cobbler

bourbon vanilla ice cream, chocolate studs

Or

Mama's Pumpkin Pie

roasted sugar pumpkins, cinnamon chantilly cream

\$95 per person plus tax and gratuity

Executive Chef Sean Sinclair, New Mexico

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