



## THANKSGIVING MENU

THURSDAY, NOVEMBER 26

\$125 PER PERSON  
\$60 PER CHILD, 12 YEARS AND YOUNGER

# THANKSGIVING MENU

*Please select one item per course*

## AMUSE BOUCHE

### SMOKED TROUT ROE BLINI

Herbed cream, puffed rice

## FIRST COURSE

### ROASTED BUTTERNUT SQUASH AND CHESTNUT SOUP

Pickled mushrooms, celery leaves, toasted cocoa nibs

### ARUGULA SALAD

Beets, figs, goat cheese, fennel, pumpkin seeds,  
fresh herbs, citrus vinaigrette

### BABY ORGANIC ICEBERG LETTUCE

Roasted tomato relish, Point Reyes blue cheese,  
crushed pecans, creamy dressing

### AHI TUNA TARTAR

Lemon zest, chives, Fresno chilis, confit shallots, taro root chips

## MAIN COURSE

### ROASTED DIESTEL FARM TURKEY

Corn-sage stuffing, Yukon Gold potato purée,  
French green beans, candied yams, giblet gravy,  
cranberry sauce, lemon-thyme garlic butter

### SEARED KING SALMON

Rye berry, faro, roasted beets, kale, lemon-chipotle vinaigrette

### GRILLED RIB EYE STEAK

Sweet potato gratin, French green beans,  
Swiss chard, red wine essence

### HEIRLOOM CAULIFLOWER CAVATELLI PASTA

Cauliflower, celery root, butternut squash, Bloomsdale spinach,  
ricotta salata, parsley

## DESSERT

### WARM APPLE TART TATIN

Caramelized puff pastry, vanilla bean whipped mascarpone,  
aged white cheddar streusel

### SPICED PUMPKIN LATTE ROULADE

Sponge cake, whipped butterscotch cream, Latte custard,  
espresso bean pumpkin seed praline

### GERMAN CHOCOLATE CAKE

Toasted coconut custard, milk chocolate mousse, candied  
pecans, brûléed coconut marshmallow

### SWEET CORN CRÈME BRÛLÉE

Gluten free maple sablé, butternut squash confit

*For reservations, please contact [ele.restaurant@belmond.com](mailto:ele.restaurant@belmond.com) or call +1 805 845 5800*