

Ponto Lago was inspired by the waters that have historically brought the bounties of the region to our shores, our restaurant pays homage to California's rich history. Ponto Beach feeds the Batiquitos lagoon, the inspiration of the lagoon can be found throughout the resort experience.

@PontoLagoSD #ModernBajaKitchen



PONTO LAGO

HAPPY THANKSGIVING

Chef de Cuisine  
Kurtis Habecker

## BOTANAS - STARTERS



### Arepas

Oaxacan Cheese, Corn, Avocado-Tomatillo Puree

### Pumpkin Seed & Tomatillo Dip

Pumpkin, Cilantro, Mint, Cascabel

### Shishito "Rajas Con Poblano"



## MERIENDAS - APPETIZERS



### Rockfish Ceviche (s)

Avocado, Serrano, Passion Fruit

### Beet, Endive, and Arugula Salad

Pear, Cotija, Walnut

### Guacamole & Jalapeño Salsa Verde

With Cilantro Garnish



## SEGUNDO - ENTREES

*Choice of the following:*

### Wood-fired Recado Negro Turkey Breast

Anaheim Turkey Gravy, Ancho-Cranberry Turkey Leg Confit  
Enchiladas

### Fall Mushroom Paella (v)

Huitlacoche, Grilled Acorn Squash, Spiced Pepitas

### Local Catch

Chintextle Rubbed, Chimichurri

### 18 oz Prime Rib Eye +12

Recado Rojo Onions, Birria Demi, Charred Broccoli Rabe

*Sides Served Family Style:*

### Charred Baby Sweet Potatoes (d)

Chorizo Verde, Mexican Crema, Cotija

### Ember Roasted Brussels Sprouts

Acorn Squash, Pomegranate, Pepita, Spiced Agave

## DULCE - DESSERT



*Choice of the following:*



### Calabaza Mousse

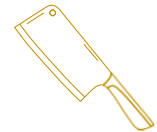
Marranitos Crumb, Poached Apple, Chantilly

### Corn Tres Leches

Cornmeal Cake, Ecuadorian Roasted Corn Chocolate  
Riesling Poached Pear

### Leche Quemada & Chocolate

Fudge Brownie, Burnt Milk Panna Cotta, Red Fruits  
Ganache, Scorched Gelato



Ponto Lago Cuisine is rooted in the Baja multicultural coastal elements & open fire primal cooking techniques that have been the heritage of this region. Our chefs are an integral part of the experience to assemble all the bounty California offers & deliver it creatively to the table. A gratuity of 18% will be added to all checks of 8 or more. WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. d- contains dairy, s- contains shellfish, n- contains nuts, g- contains gluten.

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