



PONTO LAGO

Thanksgiving Feast

4:00 pm - 8:30 pm

\$105++ adults/\$45++ children (ages 2-12)

Bonatas - Starter

Arepas

Oaxacan Cheese, Corn, Avocado Tomatillo Puree Rockfish Ceviche Avocado, Serrano Passion Fruit, Grilled Tomato Salsa, Hoja Santa, Sesame Guacamole, Salsa Cruda Verde Cilantro

Meriendas - Appetizers

Fall Greens

Apple, Cranberry, Chayote, Mint-Cumin Vinaigrette, Blistered Shishitos, Chorizo, Serrano Pesto, Mexican Crema, Cilantro

Segundo - Entrees

Choice of:

Wood Fired Al Pastor Turkey Breast

Poblano Turkey Gravy, Piloncillo-Annatto Cranberry Sauce, Turkey Leg Confit, Blue Corn Masa Stuffing

18 oz Prime Rib Eye +12

Duck Fat Refried Beans, Pickled Allium & Carrot, "Carne Asada" Demi, Crispy Rice

Local Catch

Pineapple-Manzana Chile Salsa, Grilled Avocado, Mexican Onion, Sesame

Fall Mushroom Paella

Huitlacoche, Grilled Squash, Spiced Pepitas

Cossha - Harvest

Potato Tostones

Salsa Seca, Cotija Crema

Charred Carrots and Turnips

Tamarind Mole, Toasted Garlic, Almonds

Dulce - Dessert

Candied Sweet Potato Tart

Gingersnap Crumb, Blanc Satin Whip

Corn Friand

Persimmon Ice Cream, Warm Blackberry

Equadorelle Chocolate Torte

Clementine, Hoja Santa Granite

CHEF DE CUISINE | *Kurtis Habecker*

PASTRY CHEF | *Shawna Macdonald*