



PONTO LAGO

Thanksgiving Dinner Feast

4:00 pm - 8:30 pm

\$115++ adults/\$50++ children (ages 2-12)

BOTANAS FOR THE TABLE (STARTERS)

Guacamole

Salsa Cruda Verde, Cilantro



Arepas

Oaxaca Cheese, Roasted Corn, Avocado Tomatillo Puree



Farmers Market Crudit 

Roasted Poblano Ranch, Cultured Butter



*Add a Dozen Pacific Oysters, Jamaica Mignonette, Limes - \$38

MERIENDAS FOR THE TABLE (APPETIZERS)

Roasted Beets with Fig

Pistachio Salsa Macha, Cotija Cheese, Jamaica Pickled Onions, Epazote



Hamachi Xoconostole Aguachile

Farmers Market Cucumbers, Fire Roasted Cherry Tomatoes



Roasted Squash Tortitas

Foraged Mushrooms, Tocino, Black Sesame Mole, Huitlacoche Vinaigrette

SEGUNDO INDIVIDUALLY (MAINS)

Over-night Slow Roasted Prime Rib

Al Pastor Rubbed, Duck Fat Refried Beans, Charred Pineapple, Pickled Carrots



Turkey Roulade

Dark Meat Chorizo, Birria Gravy, Blue Corn Masa Stuffing, Quince and Cranberry Sauce



Local Catch

Chayote and Fennel Peperonata, Castelvetro Olive Pico

COSECHA FOR THE TABLE (SIDES)

Camotes Enmielados

Whipped Jalape o-Infused Maple Syrup, Toasted Pepitas, Cotija



Green Bean Pastel

Mushroom Crema, Crispy Shallots

DULCE - DESSERT INDIVIDUALLY

Equadorelle Chocolate Tart



Blood Orange and Yogurt Mousse



Pumpkin Napoleon Cake

Vanilla Mascarpone Cream, Pumpkin Sauce, Caramelized Puff Pastry
Cinnamon Dust