

GRAPEFRUIT[™] basil



A TASTE OF THANKSGIVING

PRIX FIXE DINNER

Adults \$95 | Children 12 and under \$40

STARTERS

Select one

Grapefruit Basil Beet Salad

Arugula, Basil, Humboldt Fog Goat Cheese,
Candied Walnuts, Tangerine-Achiote Vinaigrette

Shrimp Cocktail

Bloody Mary Style Cocktail Sauce

Roasted Coachella Valley Fig Tartlet

Prosciutto, Brie, Arugula

Seared Day Boat Scallops

Garnet Yam Purée, Sautéed Spinach, Pomegranate Syrup

ENTRÉES

Select one

Carved Herb-Crusted Turkey & Homestyle Sides

Garlic Green Beans, Applewood-Smoked Bacon Stuffing, Whipped Potatoes
Cranberry Relish, Sweet Potato Gratin

Pan-Seared Halibut

Roasted Garlic Whipped Potatoes, Broccolini, Roasted Figs, Aged Balsamic

Roasted Vegetable Risotto

Sun-Dried Tomato Sauce, Parmesan Reggiano, Crispy Leeks

Pork Osso Buco

Garnet Yam Purée, Crispy Brussels Sprouts, Sage Jus

8 oz. Filet Mignon

Roasted Garlic Whipped Potatoes, Garlic Green Beans, Brandy Peppercorn Sauce





A LITTLE MORE TO SAVOR

DESSERTS

Select one

Apple Tart Tatin
Caramel Ice Cream

Pumpkin Cheesecake
Cinnamon Whip, Cacao Nibs, Chai Tea Anglaise

Classic Pecan Pie
Cinnamon Whip, Bourbon Caramel

FOR THE TABLE

Available at an additional charge

Hummus & Whipped Feta 20
Tomato Relish, Sherry Figs, Za'atar Flatbread

Smoked Salmon Flatbread 23
Santa Barbara Smokehouse Lox, Chive Cream Cheese Smear,
Heirloom Tomatoes, Shallots, Crispy Capers, Salsa Verde

Charcuterie & Cheese Board
Roasted Olives, Marcona Almonds, Mango Escabeche, Grilled Sourdough
Cheese: Mt. Tam Triple Cream, Point Reyes Blue, Fiscalini White Cheddar
Meat: Prosciutto, Soppressata, Chistora
Any (2) Selections 24 | (4) Selections 29 | (6) Selections 33

Tommy Bahama[®]
MIRAMONTE
Resort & Spa