

THANKSGIVING MENU

A Chef-Curated Celebration of Harvest, Heritage & Culinary Craft

WELCOME & HARVEST BITES

Mini Lobster Roll, Smoked Salmon Blini, Maryland Crab Cake, Pumpkin Velouté, Cranberry & Brie Tartlet

HARVEST GARDEN

Baby Gem & Roasted Pear, Heirloom Beets & Goat Cheese, Autumn Kale, Wild Mushroom & Farro, Burrata & Roasted Grapes, Butternut Squash & Quinoa

CHEF'S SALAD

Seasonal Greens, Organic Vegetables, Artisanal Cheeses, Roasted Nuts & Fresh Herbs
Maple Dijon, Apple Cider, Cranberry Balsamic, Buttermilk Herb & Champagne Shallot

FROM THE SEA

BAJA PACIFIC TABLE

Baja Oysters, Jumbo Shrimp, Crab Claws, Smoked Salmon, Bluefin Tuna Crudo & Seafood Ceviche

OYSTER MOMENT

Chef-Shucked Baja Oysters
Classic, Champagne & Cranberry Mignonettes, Baja Citrus, Cucumber, Green Apple, Yuzu Kosho & Fresh Horseradish

BAJA CRUDO ATELIER

Bluefin Tuna Crudo, Kampachi Tiradito & Sea Bass Aguachile

BAJA SHOWCASE

Sustainable Kampachi, Cultivated Totoaba, Sea of Cortez Clams, Bluefin Tuna, Fire-Roasted Baja Lobster & Regional Farm Vegetables

OCEAN & FIELD

Miso Maple Salmon, Local Sea Bass, Butter-Poached Lobster, Sea Scallops, Braised Short Rib & Turkey Roulade

FROM THE HEARTH

GRAND TURKEY BOARD

Heritage Roasted Turkey, Sage, Brown Butter & Natural Jus
Giblet Gravy, Cranberry Orange Relish & Cranberry Gastrique

PRIME RIB EXPERIENCE

USDA Prime Rib, Roasted Garlic, Fresh Herbs & Au Jus
Black Truffle Jus, Horseradish Cream & Whole-Grain Mustard

BAJA FIRE GRILL

Amberjack, Cultivated Totoaba, Jumbo Shrimp, Local Octopus & Seasonal Vegetables

THANKSGIVING, ELEVATED

Truffle Mashed Potatoes, Sweet Potato Purée, Brioche & Wild Mushroom Stuffing, Aged Cheddar Mac & Cheese, Maple Brussels Sprouts, Green Beans Almondine, Creamed Spinach, Roasted Regional Vegetables, Cornbread & Baja Honey Butter, Cranberry Orange Relish

INTERACTIVE CULINARY EXPERIENCES

RISOTTO ATELIER

Wild Mushroom, Black Truffle

PASTA ATELIER

Pumpkin Ravioli, Truffle Tagliatelle

LUXURY POTATO SOCIETY

Caviar, Smoked Salmon, Black Truffle, Crème Fraîche & Aged Cheddar

THANKSGIVING SPECIALTIES

Turkey Croquette, Sweet Potato Soufflé, Maple-Gochujang Brussels Sprouts, Shrimp & Truffle Mac & Cheese, Cranberry-Mole Turkey

SWEETS

CLASSIC THANKSGIVING

Pumpkin Pie, Southern Pecan Pie, Apple Pie, Sweet Potato Pie, Pumpkin Cheesecake, Cranberry Cheesecake & Carrot Cake

MODERN PÂTISSERIE

Pumpkin Spice Crème Brûlée, Caramelized Apple Tart, Pecan Chocolate Entremet, Cranberry Mousse, Maple Bourbon Opera & Sweet Potato Cheesecake

PIE ATELIER

Warm Apple, Pumpkin & Pecan Pie
Vanilla Bean Ice Cream, Bourbon Caramel, Cinnamon Crumble, Candied Pecans & Maple Whipped Cream

GELATO LAB

Pumpkin Spice, Maple Bourbon, Apple Pie, Brown Butter Pecan, Salted Caramel, Vanilla Bean & Cranberry Sorbet

CHOCOLATE & S'MORES EXPERIENCE

House-Made Marshmallows, Dark & Milk Chocolate, Graham Crumble, Salted Caramel, Pecan Praline & Cranberry Compote

THANKSGIVING BAR

SIGNATURE COCKTAILS

Maple Old Fashioned, Cranberry Manhattan, Apple Bourbon Sour & Baja Harvest Spritz

ZERO-PROOF

Cranberry & Sage Spritz, Apple & Ginger Fizz, Spiced Pear Shrub & Cranberry Yuzu Sparkler

Executive Chef Mauricio Lopez & Culinary Team