Marisol
at The Cliffs

THANKSGIVING DINNER

$90 PER PERSON | 3-COURSE PRIX FIXE | SELECT ONE DISH PER COURSE

STARTERS

MARISOL SEAFOOD CHOWDER EN CROUTE
creamy lobster, shrimp, clams, and crab served in puff pastry

PETITE BUTTER LEAF SALAD
maple bacon, spiced pecans, radish, radicchio, poached pear, white cheddar, orange honey mustard dressing

"FISH AND CHIPS" WITH CAVIAR
smoked salmon, potato-apple latke, poached egg tartare, caviar

LITTLE GEM CAESAR
creamy garlic-rubbed leaves, crispy herbs, capers, finely shaved Parmesan

CAULIFLOWER AND LENTIL "BIRRIA" SOPE
Fresno chili, toasted pepitas, pickled raisins, queso fresco

BEEF TARTARE AND ENDIVE
finely chopped beef tenderloin, capers, shallot, Dijon, cotija, and sieved egg yolk

POTATO AND CELERY ROOT BISQUE
truffled popcorn, chive, crispy leek, tarragon vin

ENTREES

SLOW-ROASTED ALL-NATURAL TURKEY BREAST
whipped Yukon Golds, caramelized yams, leek and walnut stuffing, roasted carrots, shaved Brussels sprouts, exotic mushroom-sage gravy

BUTTERNUT SQUASH PAVÉ STEAK
exotic mushrooms, pistachio pesto, carrots, Brussels sprouts, pomegranate, and caramelized onion jus

PAN-SEARED CHILEAN SEA BASS
Marcona almonds, pole beans, wilted spinach, petite carrots, salmon roe vin blanc

SMOKED TENDERLOIN OF BEEF
caramelized yams, pearl onion creamed corn, petite carrots, and Brussels spots, Cabernet demi

DESSERT

PUMPKIN CHEESECAKE
gingerbread crust, honey nugget, vanilla bean crème anglaise

PEAR-CRANBERRY CRISP
golden brown oat streusel, crème fraîche ice cream

PINK LADY APPLE TART
autumn spiced apples, dried apricots, and golden raisins, green apple méringue

CHOCOLATE À L'ORANGE DÉCADENCE
flourless chocolate torte, candied orange, orange caramel, brulee fig