



Thanksgiving Dinner

Starter

Roasted tomato and carrot cream Soup

Oven baked roasted Local organic tomatoes broth served with carrot cream soup, topped with crisp pancetta and toasted almonds

Your Choice of

Octopus confit salad

Slow cooked octopus served with roasted beet puree, sautéed baby potatoes and warm cherry tomatoes

Or

Poached pear and walnut Salad

Port wine pear and Cajun toasted walnuts served with cranberries, Danish blue cheese over local baby greens lettuce .

Main Courses

Traditional Roasted turkey

Slow Oven roasted turkey , cranberry and apple stuffing , house gravy , apple and cranberry compote , accompanied with roasted sweet potatoes yams & mixed vegetables

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Crispy Skin Red Snapper

Fresh from the pacific pan fried fish , served over romesco sauce and a side of Costa Rican Picadillo (vegetable Stew)

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Grilled USDA beef Tenderloin

Grilled to perfection, beef tenderloin served over potatoes au gratin vegetable capellini and red wine and cherry reduction

Dessert

Pumpkin Pie

Served with toasted seeds , caramel toffee and local papaya and home made coconut ice cream

\$40

13% of sales tax and 10 % service will be added to your bill.