

Thanksgiving Dinner

2:00pm - 9:30pm



Appetizers

Roasted Winter Squash Soup (V) \$12

Locally Sourced Winter Squash, Pepitas, Chive Olive Oil, Sea Salt

Stuffed Mushrooms \$14

Baby Bell Mushrooms, Beef Jus, Goat Cheese, Micro Greens

Cauliflower Frita \$16

Cauliflower Hazelnut Romesco, Chimichurri

Chicken Taquitos \$16

Guacamole, Salsa Al Pastor, Pickled Onion, Queso Cotija

Oysters

Apple Cucumber Mignonette
Dozen \$40/Half Dozen \$22

Ceviche, Rojo or Verde \$14

Locally Sourced Fish, Tomato Pico de Gallo, Micro Cilantro, Choice of Verde or Rojo Salsa

Baja Caesar \$14

Baja Caesar Dressing, Baby Romaine, Red Onion, Queso Fresco, Egg, Tortilla Strips

Entrees

Roasted Pequín Turkey Dinner \$35

Breast & Thigh Turkey, Turkey Gravy, Herb Butter, Cranberry Sausage Stuffing, Mashed Potatoes

Beef Wellington \$48

Mashed Potatoes, Beef Jus, Asparagus

Wagyu Picanha Steak \$48

Sirloin Cap, Black Garlic Agave Glaze, Mashed Potato, Seasonal Vegetables

Tri-Tip Steak \$42

CAB Tri-Tip 10oz, Piquito Style Beans, Charred Roma Salsa, Horseradish Cream Sauce

Honey Glazed Ham Dinner \$38

Smoked Sliced Ham, Dijon Honey Glaze, Sweet Potatoes, Green Bean Casserole

Grilled Cauliflower Steak with Romesco Puree (Vegan) \$32

Locally Sourced Cauliflower, Romesco Puree, Asparagus, Chive Olive Oil

Central Coast Market Fish \$MP

Harford Seafood, Port San Luis Avila Beach local, Sustainable Market Fish, Choice of 2 sides

Pequín Pork Chop \$38

Apple Mezcal Butter, Fennel Apple Slaw

Sides \$8

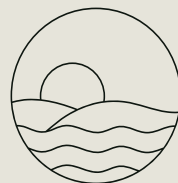
Cranberry Sausage Stuffing	Corn Bread Pudding
Green Bean Casserole	Asparagus
Mashed Potatoes	Seasonal Vegetables
Pequín Citrus Cranberry Sauce	Cilantro Rice
Sweet Potatoes	Pinquito Beans
	Black Beans

Desserts \$14

Apple Pie
Pumpkin Pie
Pumpkin Bread Pudding

pequín [peh-keen], n.

1. Chili pepper commonly used as a spice
2. 5-8 times hotter than a jalapeño



Ask your server about any dietary restrictions.

parties of 6 or more are subject to an 18% automatic gratuity