

## Thanksgiving Above the Desert and Beneath the Stars

Thursday, November 23, 2023

First seating: 11:00 am - 1:00 pm, \$90 per person

Second seating: 1:00 pm - 7:00 pm, \$110 per person

Children 6-12, \$45 | Children under 5 eat free with paying adult

Includes non-alcoholic beverages. Add wine pairing for \$75 per person

### *TURKEY CARVING STATION*

Sage Butter Basted Foster Farm Turkey Breast

Turkey Thigh with Fall Chestnuts  
Traditional Mushroom Giblet Gravy | Cranberry-Satsuma  
Sauce

### *STUFFINGS*

Traditional - Celery, Onion and Sage

Andouille Sausage-Cornbread

### *SOUP*

Cream of Portobello Mushroom Soup

### *SALAD*

Bib Lettuce, Granny Smith Apple, Shaved Fennel,  
Toasted Hazlenut, Pomegranate Seeds

### *POTATO ACCOMPANIMENTS*

Sweet Potato-Vanilla Bean Purée

Creamy Mashed Potatoes

Garlic Roasted Fingerling Potatoes

### *BREAD SERVICE*

Parker House Rolls

Pumpkin Parker House Rolls  
Whipped Allspice Butter | Whipped Lemon Malden Salt Butter

### *PRIME RIB CARVING STATION*

Salt Crusted Prime Rib  
Horseradish | Horseradish Cream | Classic Bearnaise  
Beef Au Jus

Smoked Bacon Wrapped Pork Loin  
Honey Mustard Sauce

### *VEGETABLE SIDES*

Roasted Brussels Sprouts  
Calabrain Chili Oil | Balsamic Vinegar

Roasted Baby Beet Salad  
Creamy Pistachio Vinaigrette | Fresh Mozzarella  
Roasted Pistachio

Roasted Carrots  
Mint Chimichurri

Parmesan Green Bean Casserole

### *DESSERT STATION*

Customized Caramel Apples Your Way

Chocolate Pot de Crème

Individual Apple Pies

Traditional Pumpkin Pie

Assorted Dessert Shooters

*\*Meat, fish and eggs are cooked to order. Arizona State Food Code requires the restaurant to inform you that undercooked meat, fish and eggs may increase the risk of food borne illness.*