

Cielos

Executive Chef
David Solorzano

THANKSGIVING

11:00AM - 6:00PM
\$58 ADULTS | \$29 CHILDREN (7-14)

SIDE

FRUIT PLATTER
SHRIMP AND WHITE FISH CEVICHE
GRILLED MARINATED VEGETABLES
Tzatziki

SALAD

CAESAR SALAD
Romaine, Parmesan-Anchovy Dressing, Garlic Croutons
PASTA SALAD
Feta, Onion, Cucumber, Tomato, Farfalle Pasta, Olives, Red Wine Vinaigrette
FRIED BRUSSELS SALAD
Cranberry, Shallot, Raspberry Vinaigrette, Pecan
SPINACH AND FRISÉE SALAD
Goat Cheese, Almonds, Onion, Roasted Grape Vinaigrette

CARVING STATION

LODGE-RUBBED PRIME RIB
Shallot Au Jus
SLOW ROASTED TURKEY
Cranberry Compote
SALMON EN CROUTE
Mascarpone Leeks

Cielos

STARCH

POTATO PURÉE AND GRAVY

CORNBREAD STUFFING

CORN SPOON BREAD

AGAVE ROASTED SQUASH AND VEGETABLE MEDLEY

RANCH POTATOES

Bacon, Scallions

MAC AND CHEESE

HEIRLOOM CAULIFLOWER AND BROCCOLI CASSEROLE

DESSERT

PUMPKIN ROLL

ZUCCHINI BREAD

SNOWBALL COOKIES

ALMOND COOKIES

CORN COOKIES

WARM GRAND MARNIER BREAD PUDDING

Vanilla Glaze

Menu subject to change.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.