



## THANKSGIVING MENU

AN ELEGANT LUMA THANKSGIVING CELEBRATION FEATURING TRADITIONAL HOLIDAY FAVORITES WITH A MEDITERRANEAN COASTAL TOUCH \$79 PER GUEST

### FOR THE TABLE

Spiced Nuts • Crispy Garbanzo • Dried Fruit

### FIRST COURSE

CHOICE OF ONE

**Roasted Beets** Frisée, Florida Hazelnut, Goat Cheese & Lemon Vinaigrette

**Butternut Squash Soup** Granny Smith Apple, Pine Nut & Sage Gremolata

**Lamb Meatballs** Dried Tart Cherries, Fresh Herbs & Sweet Paprika

### SECOND COURSE

CHOICE OF ONE

**Roasted Turkey Breast** Honey-Glazed Baby Carrots, Whipped Potatoes, Cornbread Stuffing, Candied Pecan Cranberry Relish  
Turkey Gravy

**Seared Salmon Kebab** Citrus-Harissa Glaze, Haricot Verts  
Chickpea Ragù & Fresh Herbs\*

**Grilled Delmonico Steak** Fennel & Tomato Slaw, Whipped Yukon Gold Potatoes, Urfa Pepper Demi-Glace

### SOMETHING SWEET

CHOICE OF ONE

**Pumpkin Spice Tiramisu** Spiced Syrup, Marscapone & Candied Pumpkin Seeds

**Turtle Tart** Salted Caramel, Toasted Pecans & Chantilly Cream

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.