

# BAZAAR MEAT®

BY JOSÉ ANDRÉS

## THANKSGIVING MENU 2020

### **Ferran Adria Olives, Modern & Traditional**

*Liquid green olives, gordal olives stuffed with piquillo pepper and anchovy*

### **Croquetas de Pavo**

*Turkey-bechamel fritters*

### **Lucia's Salad**

*Endive Caesar salad, Parmesan, anchovy, air croutons*

### **Shrimp & Crab Cocktail**

*Pineapple cocktail sauce, avocado*

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### **Green Bean Casserole**

*Wild mushrooms, crispy shallots*

### **Delmonico Potatoes**

*Potatoes, cream, cheddar cheese*

### **Spiced Cranberries**

*Confit mandarins, Ceylon cinnamon*

### **Butifarra & Cornbread Stuffing**

*Confit piquillo peppers*

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### **Choice Of:**

### **Diestel Family Ranch Heritage Turkey, Sonora, CA**

*Sous-Vide breast, confit leg, traditional gravy*

-or-

### **Josper-Roasted Turbot**

*La Coruna, Spain*

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*Pecan Pie*

*Pumpkin Tart*

*Roasted Apple Puff Pastry*

\$95/person

\*Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.  
A 20% suggested gratuity will be added to parties of 6 or more.