



# THANKSGIVING DINNER

Balboa Bay Resort | Bayfront Lawn

## TO START

CHOOSE ONE

Roasted Pumpkin & Honeynut Squash Bisque  
cocoa nib | pomegranate | crème fraiche | caviar

Fennel & Apple Salad

chicories | tarragon | manchego | candied walnuts | truffle

Fall Baby Lettuces

market radish | marcona almond | tomato | piquillo pepper | sherry  
vinaigrette | marinated anchovy

## MAINS

CHOOSE ONE

Free Range Turkey

white and dark meat | cranberry compote | giblet gravy | english pea

Chilean Seabass

poached in olive oil | crab | fennel | citrus

35 Day Dry-Aged Ribeye Steak

maitake mushroom | whipped celery root | poivrade sauce

## ACCOMPANIMENTS

ALL INCLUDED, SERVED FAMILYSTYLE

mashed potatoes with giblet gravy  
corn bread & brioche stuffing with  
quince | sweet potato puree with  
passion fruit meringue | sautéed  
brussels sprouts | baby Farmer's  
market carrots with carrot top sauce

## DESSERTS

Mini Pecan Tart

bourbon | caramel

and

Pumpkin 'Pie'

candied pumpkin | brown butter  
mascarpone | varlhona chocolate

Thursday, November 26, 2020

1PM & 4PM Seatings

\$98 per adult (\$120 for Ribeye Steak selection) | \$48 per child (tax and gratuity not included)

Please call 949.630.4238 for reservations