COSECHA

MENÚ DE THANKSGIVING

Four-course menu / *Menú de quatro tiempos*
$1,200 MXN per person / *por persona*
+510 MXN with Wine pairing / *Maridaje de vinos*

1ST COURSE / *1ER TIEMPO* CHOOSE ONE

CORN SOUP
With smoked cow's milk cream, garnished with a stuffed pepper, corn esquites, and fresh cheese

BAJA-STYLE CLAM CHOWDER
Creamy garden-vegetable soup with chocolate clams from Magdalena Bay

2ND COURSE / *2DO TIEMPO* CHOOSE ONE

GARDEN GREENS & RED BERRY SALAD
Garden lettuces with red berries, dried cranberries, bacon glazed with maple syrup, and a red berry vinaigrette

ROASTED SQUASH & KALE SALAD
Roasted squash and pear with kale and spinach, candied fruit, and serrano chile-maple vinaigrette

3RD COURSE / *3ER TIEMPO* CHOOSE ONE

TURKEY WITH FIGS & APPLE
Herb-smoked turkey breast with apple purée and white-wine-spiced figs

PUNTA LOBOS CATCH OF THE DAY
Catch of the day with sage beurre blanc and fried Brussel sprouts

MUSHROOM PITHIVIER
Puff pastry pithivier filled with mushroom duxelles, wrapped with spinach, and served with poblano chile sauce

4TH COURSE / *4TO TIEMPO* CHOOSE ONE

THANKSGIVING TART
Pecan tart with maple syrup, vanilla semifreddo, and whiskey sauce

CORNBREAD
Gluten-free sweet corn bread with burnt-tortilla ice cream, corn crumble, and rompope sauce

HOTEL SAN CRISTÓBAL

COSECHA

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$1,200 MXN per person / *por persona*
+510 MXN with Wine pairing / *Maridaje de vinos*

1ST COURSE / *1ER TIEMPO* CHOOSE ONE

CORN SOUP
With smoked cow's milk cream, garnished with a stuffed pepper, corn esquites, and fresh cheese

BAJA-STYLE CLAM CHOWDER
Creamy garden-vegetable soup with chocolate clams from Magdalena Bay

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Catch of the day with sage beurre blanc and fried Brussel sprouts

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HOTEL SAN CRISTÓBAL