

THANKSGIVING
Thursday, November 26th, 2015

Brunch - Four Restaurants, Five Chefs, One Spectacular Thanksgiving Brunch

Palomino Ballroom

10am - 3:00pm

For reservations please call Restaurant Reservations: (480) 585-2694

Adults - \$95++, Children - \$40++, Children 5 and under eat free (with paying adult)

Credit Card will be required for all reservations. Cancellations require a 72 hour notice.

Cancellations after 72 hours will be charged 50% of their reservation.

Valet and Self-Parking available.

La Hacienda, Chef Forest Hamrick

Pescado al La Talla

Adobo Marinated Mahi Mahi / Arbol Aioli / Salsita de Mango

Quesadillas de Flor de Calabaza

Fall Squash Blossom Quesadillas / Chile Poblano / Queso Oaxaca / Salsa Molcajete

Aguas Frescas

Meyer Lemon - Mango - Hibiscus

Michael Mina's Bourbon Steak, Chef Jeremy McMillan

Slow Smoked & Roasted Prime Beef Brisket with Sorghum Gastrique & Black Pepper Jus

Potato & Cauliflower Gratin

Sweet Corn Succotash

Toro by Richard Sandoval, Chefs Jakob Leavitt & Nicholas Anderson

Sushi Rolls:

Angry Tuna Roll, Electric Eel Roll

Ceviches:

Tuna Nikkei - White Soy / Avocado / Nori / Sesame

Shrimp - Citrus - Habanero Broth / Avocado / Pickled Onion

Ironwood American Kitchen, Chef William Schultz

Brined Roast Turkey Breast and Turkey Leg Confit, Sage Stuffing, Cranberry-Orange Chutney, Giblet Gravy
Smoked Leg of Lamb, Basil-Mint Pesto and Whole Grain Mustard Aioli
Butter Whipped Potatoes and Candied Yam Brûlée
Green Beans with Chanterelles and Cipollinis, Honey Glazed Carrots
Organic Greens & Romaine Hearts, Baby Heirloom Tomatoes, Candied Nuts, Dried Berries, Croutons, Shaved Parmesan,
Shredded Cheddar, Sliced Radish, Cucumbers, Pepitas, Seasonal Vinaigrettes and House Made Dressings
Citrus Cured Olives and Tabouleh, Roasted Beet with Orange and Crème Fraiche, Arizona Winter Panzanella Salad
Spinach Madeleine, Fingerling Potatoes with Bacon
Marinated Mushrooms, White Balsamic, Micro Arugula, Crispy Shallots
BYO Mac & Cheese:
Truffle Gruyere Cheese Sauce, Sharp Cheddar Cheese Sauce
Peas, Bacon, Broccoli, Mushrooms, Winter Squash, Green Onions, Mini Hot Dogs, Bay Shrimp
Braised Turkey Meatballs, Classic Tomato Sauce, Fresh Parsley Gremolata
Rosemary Focaccia Bread, Flatbreads, Artisan Loaves and Rolls, Extra Virgin Olive Oil
Marinated Buffalo Mozzarella, Panzanella and Classic Caesar Salads

From the Tandoor

Tandoori Chicken with Potato Curry
Vegetable Kebabs, Morabbas, Pickles, Chutneys
Naan Bread (Plain and Chilli Naan)
Cucumber Raita, Roasted Pepper Babaganoush, Spicy Hummus

Farm Fresh Eggs, Omelets and Breakfast Specialties

Farm Fresh Scrambled Eggs with Snipped Chives and Roasted Tomatoes
Cowboy Benedict – Poached Egg, Peppered Bacon, Cornbread, Tomato Hollandaise
Classic Omelet Fillings, Specialty Cheeses, Gourmet Meats
Traditional Breakfast Potatoes
Traditional Breakfast Meats Including Pork, Chicken and Chorizo Sausages, Bacon and Honey Glazed Ham
Brioche French Toast, Buttermilk Pancakes, Red Velvet Pancakes
Malted Belgian Waffle, Berry Compote, Chantilly Cream, Maple Syrup

Carved Fruit and Freshly Squeezed Juices

Carrot Ginger, Detox, Green Juices, Sparkling Juices, Rosemary Lemonade, Raspberry Limeade, Ginger Orangeade, Fruit Parfaits, Tropical Fruit Salad and Sliced California Melons

Special Just for the Little Ones

Country-Style Chicken Tenders with Waffle Fries

Grilled Italian Bread Cheese Bites, White Cheddar, American Cheese

Assorted Mini Pizza Tarts

Cupcakes and Holiday Cookies

Fresh Fruit Kabobs

Chocolate Dipping Wheel: Dip to order your favorite treat (*Action Station*):

Marshmallows, Strawberries, Chocolate Chip Cookies, Almond Spritz Cookies, Rice Krispie Bars, Brownie Pops, S'more Cookies

Pastries and Desserts Executive Pastry Chef Carlos Salazar

Traditional Pumpkin Pie with Cinnamon Chantilly

Mini Dutch Apple Pie

Chocolate Chip Pecan Pie

Dulce de Leche Cheese Cake

Frangipan Pear Tart

Chocolate Ganache Banana tart

Passion Fruit Pineapple Tiramisu Cups

Pumpkin Cold Cheese Cake Shooter

Ginger Crème Brule

Pistachio Raspberry Napoleon

Chocolate Sensation Shooter

Praline Eclairs

Thanksgiving Holiday Themed Cookies

Beverage Offerings

Brunch complimentary beverages: Juices, Milk, Soft Drinks, Lemonade & Iced Tea

Brunch does not include any alcoholic beverages or complimentary champagne

Full bar, wine by glass and beer - available on consumption plus tax and gratuity

Champagne Signature Beverages & Bloody Marys available

Restaurant Thanksgiving Specials

Bourbon Steak

5:00pm to 10:00pm (last seating at 9:30pm)
A la Carte menu will be offered and specials
No happy hour offered

Specials:

Butternut Squash Soup \$15

Candied Hazelnut, Spiced Crème Fraiche

Heritage Turkey Roulade \$40

(Turkey Breast Stuffed with Chestnut Stuffing)
Sweet Potato Gallette, Roasted Brussels Sprouts, Sage Gravy

Pumpkin Dessert with Fall Spices \$10

La Hacienda

5:00pm to 10:00pm (last seating at 9:30pm)
A la Carte menu will be offered and special
No happy hour offered

Special:

Pavo en Mole Rojo - Roasted Turkey Breast in Traditional Mole \$36

*Sweet Corn Tamal Casserole / Queso Asadero / Rajas
Crema Mash Potatoes / Braised Green Beans / Chipotle - Piloncillo Cured Bacon*

Ironwood American Kitchen

5:00pm to 10:00pm (last seating at 9:30pm)
Limited A la Carte menu will be offered and specials

Specials:

Salt Crusted Prime Rib 8oz \$20 / 16oz \$30

Seasonal Vegetables / Butter Whipped Mashed Potato / Horseradish Cream / Herbed au Jus

Beer Battered Fish and Chips \$19

Delicate Cod Fillet / Local Arizona Craft Beer Batter / House Made Pickle Relish / Tartar Sauce / Sloppy Slaw

Chicken Pot Pie \$18

Chicken / Spring Vegetables / Broccoli / Pastry Crust / Mushrooms / Carrots

Toro Latin Restaurant & Rum Bar

5:00pm to 10:00pm (last seating at 9:30pm)
No happy hour offered
A la Carte menu will be offered and special

Special:

Adobo Turkey Roulade \$36

Peruvian Stuffing / Pumpkin Puree / Haricot Vert with Toasted Almonds