



LA FINCA Y EL MAR

RANCHO SANTANA

THANKSGIVING DINNER

A FAMILY-STYLE MEAL

**C\$2,565 / US\$70 PER ADULT | C\$1,280 / US\$35 PER CHILD
(6 TO 11 YEARS)**

ENTRADAS - *STARTERS*

Crema de Calabaza con Jengibre y Leche de Coco - Velvety roasted pumpkin soup with a hint of ginger and creamy coconut milk, smooth and aromatic.



FUERTES - *MAINS*

Pavo Asado Tradicional - Oven-roasted turkey with classic herb and bread stuffing, dried cranberries, and walnuts, served with house-made gravy.

Lomo de Cerdo Glaseado - Slow-roasted pork loin with a caramelized crust, glazed with Dijon mustard and maple syrup.

Wellington de Hongo Portobello - Portobello Mushroom Wellington stuffed with spinach, goat cheese, and walnuts.



VEGETARIAN



VEGAN



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ACOMPANAMIENTOS - *SIDES*

Cazerola de Camote con Pecanas Garrapiñadas - Creamy, spiced sweet potatoes with a crunchy candied pecan topping.

Relleno Tradicional de Pan, Hierbas y Arándanos Secos - Classic herb and bread stuffing with dried cranberries.

Panecillos Caseros de Calabaza y Mantequilla Especiada - Warm pumpkin rolls served with spiced butter.

Ensalada de Kale, Manzana Verde y Nuez Caramelizada - Fresh kale, green apple, and caramelized nuts with a cider-mustard dressing.



POSTRES - *DESSERTS*

Cheesecake de Calabaza con Base de Galleta de Jengibre - Creamy pumpkin cheesecake on a ginger cookie crust, topped with whipped cream.

Mini Tartas de Pecanas con Chocolate Amargo - Mini pecan tarts with dark chocolate for a perfect sweet-and-bitter finish.



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