Thanksgiving Dinner

Buffet Style
Thursday, November 26, 2026 ~ 5:00pm to 10:00pm
$99 per person / $45 per child under 12 years old

Soup

Pumpkin Crema
coconut & cardamom infused cream, soba'o rolls

Salads

Roasted Eggplant
crispy beluga lentils, red onions, queso del país, pecans

Frisée-Passion
heirloom tomatoes, red onion, euro cucumber, avocado, passion fruit vinaigrette

Baby Kale-Baby Gem
pecorino romano, house made focaccia croutons, anchovy dressing

Hot Items

Escabeche de Viandas
root vegetable, local onion escabeche

Baby Carrots & Harissa Pistachio
crispy pistachio gremolata

Pan-Seared Halibut
capperberry escabeche

Yukon Mash
herb butter

Smoked Honey-Glaze Ham

Live Station

Paella Jíbara
artisan chicken sausage, smoked pork, outside skirt, chicken recao remoulade

Slow Roasted "Turkey"
traditional bread stuffing and gravy, cranberry marmalade

Desserts

Five Spice Pumpkin Macaroons

Carrot Panna Cotta
salted caramel

Sweet Potato Tart
house made marshmallow

Biscoff Cheesecake

Chocolate Tres Leches

Please inform one of our wait staff of any special dietary requirements, food allergies or food intolerances.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Applicable local and sales tax will be added to your check.

CAÑA
BY JOSÉ ENRIQUE