

THANKSGIVING

Dinner at Puerto San Lucas



Steak, Fish & Pasta House



5 courses
4:00 pm to 10.00 pm
Children under 12 years of age, 50% discount
Reservation required
At concierge desk ext. 74322 / 74323 / 74382

Menú

Amouse Bouche

Cevichito de pescado con papa dulce y cilantro
Fish ceviche with sweet potato and coriander
Prosecco, Pinelli, Brut, Italy, N.V.

Ensalada/Salad

Cesar Tradicional/Traditional Cesar Salad
Preparada con lechuga romana, queso parmesano y aderezo
con anchoas
Prepared with romaine, parmesan and anchovies dressing
Pinot Grigio, Riff, Alois Lageder, Terra Alpina, Italy

Sopa/Soup

Crema de calabaza y zanahoria preparada con anís y
vino Chardonnay
Pumpkin and carrot cream with a touch of anise and white
wine.
Chardonnay, Casa Madero, Valle de Parras, Mexico

Plato fuerte/Main Course

Rebanada de cabrilla rostizada servidos con arroz silvestre,
verduras del huerto y salsa cremosa de hierbas.
Roasted Seabass fillet served with wild rice, vegetables and a
creamy herbs sauce.
Chardonnay, Stone Valley, California, USA

O/OR

Tradicional pavo rostizado servido con salsa de arándanos,
frutos secos y verduras del huerto.
Traditional roasted turkey with cranberry sauce, dried fruits
and vegetables.
Pinot Noir, Jargón, California, USA

O/OR

Solomillo de res a la parrilla servido con papa gratinada,
vegetales del huerto y salsa cremosa de pimienta tostada.
Grilled beef tenderloin served with potato au gratin and
vegetables accompanied with a creamy pepper sauce.
Cabernet Sauvignon, Viña Koyle, Reserva, Valle de Colchagua, Chile

Postre/Dessert

Pay de calabaza servido sobre salsa de mango.
Pumpkin pie with mango sauce.
Late Harvest, L.A. Cetto, Valle de Guadalupe, Mexico

\$45.00 usd per person, federal tax and gratuities included
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Wine pairing 20 usd