



EL DORADO

KITCHEN

STARTERS

Daily Oyster Selection

½ dozen 22 dozen 44

Seafood Platter

lobster, oysters, prawns, clams, mussels, ceviche 65 / 120

Gulf Prawn Cocktail

lemon, chopped iceberg, cocktail sauce 15

Mixed Greens

butternut squash, beets, brussels sprouts, goat cheese, pickled red onion, pepitas, sherry vinaigrette 14

Pumpkin Apple Curry Soup

spicy pepitas, pomegranate, crème fraiche 13

Seared Ahi Tuna

brown rice, seaweed, cucumber, soy ginger sauce 18

Wagyu Beef Carpaccio

crispy potato chips, arugula, radish, parmesan, truffle aioli 17

Pan Seared Scallop & Pork Belly

apple sauce, soy caramel 20

MAINS

Free-Range Turkey

potato purée, brioche stuffing, brussels sprouts, sage gravy, cranberry compote 30

Roasted Pork Chop

creamy polenta, braised cabbage, king trumpet mushroom, pineapple chutney 31

Pan Seared Petrale Sole

lobster mashed potatoes spinach, leeks, lobster sauce 33

Filet Mignon

roasted yukon gold potatoes, mixed greens, sauce bordelaise, romesco 42

Roasted Delicata Squash

risotto, wild mushrooms, spinach, truffle oil, micro greens 26

SIDES

Housemade Focaccia and Cornbread

served with butter, hawaiian salt, oil & balsamic vinegar 6

Truffle Fries

parmesan, chives 13

THANKSGIVING MENU