



AMAYA  
THANKSGIVING DINNER

FIRST COURSE

Scallop Tartare

apple vierge, persimmon, pomegranate, smoked citrus vinaigrette

Sunchoke Veloute

mushroom beignet, pergord truffle

Fall Green Salade

endive, apple, delice de bourgogne, roasted pecan vinaigrette

ENTREES

Colorado Lamb Chop

herbes de provance, red kuri squash, braised quince, brown butter lamb jus

Heritage Turkey

persimmon sage stuffing, pomme puree, brussels sprout, cranberry confiture,  
giblet gravy

Salmon Mi Cuit

golden beets, seaweed beurre blanc, smoked trout roe

Parsienne Gnocci

kale, porcini mushrooms, honeynut squash

DESSERT

Pumpkin Tart

maple crème fraiche, spiced pecan

Tarte Tatin

quince, ginger, vanilla chantilly

Chocolate Ganache Bar

salted caramel, braised fig