

Thursday, November 27 | 2:00pm-7:00pm
Reservations: differentpointeofview.com | 623-745-8485

STARTERS

Choice of Soup

Roasted Cauliflower *GF*
crème fraîche, perigord truffle, truffle oil

Red Kuri Squash Purée *GF*
espresso pepitas, pumpkin oil, micro sage

Choice of Salad

Roasted Butternut *CN*
haricots verts, candied walnuts, micro arugula,
crispy Laura Chenel goat cheese, curried yogurt

Autumn Harvest Petite Lettuce *GF, CN*
tomato, red onion, candied pecans, apples,
dried cranberries, smoked blue cheese

ENTRÉE

Choice of

Deep Fried Herb Brined Turkey Breast *GF*
juniper rosemary confit of leg & thigh

Six Hour Braised Rosemary Port Short Rib *GF, DF*
burgundy shallot reduction

Roasted Tenderloin of Iberico Pork*
Dijon panko parmesan herb crust

All Accompanied By.

Sofrito-Chorizo "dirty" Stuffing
Orange Star Anise Cranberry Sauce *VGN*
Green Bean Noisette *GF*
Roasted Garlic Buttermilk Mashed Potatoes *GF*
Honey-Glazed Cornbread
Okinawan Sweet Potato Crunch *GF, CN*
Bacon Horseradish Mac & Cheese

DESSERT

Choice of

Vanilla Bean & Chocolate
Crème Brûlée *GF*
fresh berries

Traditional Pumpkin Pie
chantilly crème

Maple Apple Torte
cream cheese mousse, spiced streusel

Layered Flourless Chocolate Cake *GF*
cocoa crèmeux, vanilla cream,
chocolate glaze

Adults \$119++ | Children (12 & under) \$59++

++Price is per person and excludes tax and gratuity.

Gluten Free (*GF*) Vegan (*VGN*) Contain Nuts (*CN*)

*Items served raw or rare, including: meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness.