SARTÉN

KITCHEN & BAR

MODERN SONORAN CUISINE SHAPED BY FIRE, SMOKE, AND CAST IRON.

Thanksgiving Menu

APPETIZER

Choose One

Wagyu Beef Tamale GF
Truffled Masa, Tomatillo Cream

Butternut Squash Soup GF, DF, VG
Roasted Chestnut, Chive Oil, Crispy Shallot

ENTRÉE

Choose One

Mesquite-Rubbed Turkey Breast
Classic Gravy, Green Chile Cornbread Stuffing, Blistered Haricots Verts, Sweet Potato Brûlée, Garlic Whipped Potatoes

Southwest Style: Substitute Classic Gravy with Mole Poblano Sauce

$75

Kabocha Squash Agnolotti V
Roasted Corn, Sage Velouté

$70

Sonoran Surf & Turf GF
Chile-Dusted Filet, Mesquite-Grilled Shrimp, Rosemary Potato, Roasted Baby Squash and Brussels Sprouts, Nopales Bordelaise

$85

DESSERT

Choose One

Pumpkin Pie Crème Brûlée GF, V
Whipped Cream, Fresh Berries

Cast-Iron Apple Cobbler V
Spiced Caramel Sauce, Vanilla Bean Gelato

SELECTED WINE PAIRING

$39 Per Guest

A custom three-course wine pairing selected to complement your individual menu selections.

APPETIZER

Wagyu Beef Tamale
Grenache

Butternut Squash Soup
Oaked Chardonnay

ENTRÉE

Mesquite-Rubbed Turkey Breast
Pinot Noir

Turkey Breast with Mole Poblano
Malbec

Kabocha Squash Agnolotti
Unoaked Chardonnay

Sonoran Surf & Turf
Syrah

DESSERT

Pumpkin Pie Crème Brûlée
Muscat

Cast-Iron Apple Cobbler
Late-Harvest Riesling

Wine selections subject to vintage and availability.

GF Gluten Free V Vegetarian VG Vegan DF Dairy Free KE Keto friendly

A 20% gratuity will be applied to parties of six or more. We are cashless and accept room charges and major credit cards. We are obligated to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.