# 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
*Terras Gauda Albariño*

Butternut Squash Soup
*Chalk Hill Chardonnay*

**ENTRÉE**

Mesquite-Rubbed Turkey Breast
*El Pino Club Funky Jory Pinot Noir*

Turkey Breast with Mole Poblano
*Nieto Senetiner Emilia Malbec*

Kabocha Squash Agnolotti
*Vavasour Sauvignon Blanc*

Sonoran Surf & Turf
*Roth Estate Cabernet Sauvignon*

**DESSERT**

Pumpkin Pie Crème Brûlée
*Trinitas Carneros Chardonnay*

Cast-Iron Apple Cobbler
*Lucien Albrecht Crémant Rosé*

*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.*