

THANKSGIVING MENU

AED375 per person

carna

by
DARIO
CECCHINI



APPETIZERS



MAINS

DESSERTS

Amuse Bouche

Roasted Pumpkin Soup ^(D,N)
Foie Gras, Caramelized Pistachio,
Gorgonzola

Wagyu Striploin Carpaccio ^(D,G,E,RAW)
Truffled Egg Yolk, Tuscan Pecorino, Capers, Berry,
Garlic Emulsion, Crispy Bread Stick

Chestnut & Mushroom Burrata ^(G,D,N)
Jerusalem Artichoke, Rosemary Salt

Baked Pumpkin Salad ^(G,N)
Delicata Pumpkin, Eggplant Caviar,
Quinoa, Pumpkin Seeds, Charred Onion,
Pomegranate, White Balsamic Dressing

Baked Brie Cheese ^(G,D,N)
Truffle Honey, Cranberries, Walnuts, Corn Bread

Maple Glaze Whole Roast Turkey ^(D,G)
Maple Syrup, Butter, Rosemary, Cranberries
Sauce, Jus

Mac & Cheese ^(G,D)

Roasted Carrots & Parsnips ^(D)

Sweet Potato Fries ^(G)

Glazed Brussels Sprouts & Almond ^(D)

Smoked Mash Potato ^(D,E)

Pecan Pie ^(D,G,E,N)

Apple Pie ^(D,G,E)



[VG] Vegan [V] Vegetarian [N] Nuts [G] Gluten [GF] Gluten-Free [A] Alcohol [S] Shellfish [D] Dairy

Please highlight any specific food allergies or intolerances to our colleagues before ordering.

All prices are in UAE Dirham and are inclusive of 7% Municipality Fee, 10% Service Charge and 5% VAT.