



mirazur
restaurant

THANKSGIVING 2024

M E N U

FIRST COURSE

ROASTED PUMPKIN BISQUE

CAESAR SALAD

ORGANIC LITTLE GEMS | PANCETTA | PARMIGIANO

SECOND COURSE

TRADITIONAL TURKEY DINNER

HERB ROASTED TURKEY BREAST | HOMEMADE STUFFING | CANDIED
YAMS | SCALLOPED POTATOES | GREEN BEANS ALMONDINE |
CRANBERRY SAUCE | HOMEMADE ROLLS

SLOW ROASTED PRIME RIB

12OZ SLOW ROASTED PRIME RIB | GARLIC MASHED POTATOES | SAUTÉED
GREEN BEANS ALMONDINE | ROSEMARY AU JUS

LOBSTER STUFFED KING SALMON

8OZ WILD CAUGHT KING SALMON STUFFED WITH MAINE LOBSTER |
CLASSIC MORNAIY SAUCE | GARLIC MASHED POTATOES | GREEN BEANS
ALMONDINE

COLORADO RACK OF LAMB

MEDIUM RARE LAMB CHOPS | SWEET-SPICY MANGO CHUTNEY | GARLIC
MASHED POTATOES | GREEN BEANS ALMONDINE

THIRD COURSE

PUMPKIN PIE

NEW YORK STYLE CHEESECAKE

SEA SALT CARAMEL SAUCE | FRESH BERRIES