

# MORGAN'S

*in The Desert*

## Thanksgiving

*Thursday, November 22<sup>nd</sup>*

4pm to 10pm  
\$98 per person

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### **Amuse Bouche**

Sautéed White Gulf Shrimp,  
Saffron Aioli, Pearl Couscous,  
Micro Cilantro

### **1<sup>ST</sup> Course**

**Roasted Cinderella Pumpkin Soup**  
Caramelized Shallot,  
Micro Celery, Chive Oil

### **2<sup>ND</sup> Course**

*Choice Of:*

**California Quail Egg Salad**  
Nueske Bacon, Oven-Dried Tomato,  
Sweet Peas & Crispy Garlic

**Fresh Italian Burrata & Tomatoes**  
Heirloom Cherry Tomatoes,  
Pesto Vinaigrette, Frisee & Arugula

**Hamachi Tartare\***  
Crispy Quinoa, Cashew,  
Coconut, Ponzu Vinaigrette

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## **Entrées**

*All entrées are accompanied with  
Sides for the table of Glazed Winter Vegetables,  
Candied Sweet Potatoes and Brussels Sprouts*

*Choice Of:*

### **Diestel Farms Heirloom Turkey**

Green Beans, Mashed Potato,  
Cornbread and Chorizo Stuffing, Turkey Au Jus

### **Grilled Prime Filet of Beef\***

Fricassee of Baby Artichokes, Porcini Mushrooms  
and Wild asparagus, Cabernet Sage Sauce

### **Wild Alaskan Salmon**

Lentil and Celery Stew, Sauterne Reduction

### **Fall Festive Pappardelle**

House made Pappardelle, Mixed Wild Mushroom, Oven-Roasted  
Cinderella Pumpkins, Fresh Sage, White Wine Reduction

## **Dessert**

*Choice Of:*

### **Cranberry Clafoutis**

Vanilla Bean Ice Cream, Marinated Orange

### **Goat Cheese & Pumpkin Cheese Cake**

Maple Caramel and Spiced Candied Pepitas

### **Pecan Tarte**

Vanilla Bean Ice Cream, Bourbon Caramel

\*Consuming raw or undercooked meats, poultry,  
shellfish or eggs may increase your risk of food borne illness