HACIENDA TULUM

THANKSGIVING LARDER TO GO

$320 PACKAGE | SERVES FOUR

Bring the warmth of Hacienda Tulum to your table.

TO BEGIN

Choice of three appetizers to share

HOME MADE GUACAMOLE

Add: crispy ribcap chicharrón +36
Scallop sofrito +10 | Lobster +16

TRADITIONAL CAESAR SALAD

Grilled romaine, crispy baguette slices
White anchovies, traditional Tijuana
style Caesar dressing

VEGETABLE EMPANADAS

Rajas a la crema, Oaxaca cheese
Pickled onions, charred serrano aioli

CHOCHOYOTAS

Masa "gnocchis", pistachio
Pumpkin seed-cilantro pesto

TUNA EMPANADAS

Smoked tuna sofrito, Oaxaca cheese
Pickled onions, charred serrano aioli

BAJA TOSTADA

Ensenada ceviche, smoked tuna pâté
Avocado mousse, citrus aioli
Onion, serrano chile

MEXICAN MEZZE

Cilantro-serrano tzatziki, Dzikil Pak
(Yucatán-style pumpkin seed dip)
Pink mole, crisp and warm tortillas

SOUP

ROASTED BUTTERNUT SQUASH SOUP

Mexican crema, toasted pepitas, ancho chile oil

THANKSGIVING DINNER

HERB-ROASTED TURKEY

Roasted breast and thigh with guajillo turkey gravy

Brown Butter Mashed Potatoes

Cornbread and Poblano Stuffing

Garlic Green Beans

Cranberry Orange Sauce

Rajas a la Crema

Mexican Sweet Potatoes

SOMETHING SWEET

Choice of Salted Caramel Apple Pie or Chocolate Pecan Pie

Pies also available separately: $45 per 10-inch pie

ORDER & PICKUP

Last day to order: Sunday, November 22

Wednesday, November 25 | 12 PM - 6 PM

Thursday, November 26 | 8 AM - Noon