

ARIZONA-SONORA DESERT MUSEUM PRESENTS:

Thanksgiving Fiesta

Buffet Pricing

ADULT \$65 | CHILD \$29

(+TAX +21% GRATUITY)

ICED TEA, LEMONADE AND COFFEE INCLUDED IN PRICE.

BEER, WINE AND LIQUOR AVAILABLE FOR PURCHASE.

RESERVATIONS ARE REQUIRED, LIMITED SEATING AVAILABLE. INDOORS ONLY.

THE EVENT WILL BE HELD IN THE BALDWIN EDUCATION BUILDING, INSIDE THE GREEN ROOM.

Reservation Times

11AM | 1PM | 3PM

Contact Anna Boudoin for Reservations at: aboudoin@craftculinary.com or 520.883.3046

MEMBERSHIP DISCOUNT AVAILABLE FOR TURQUOISE MEMBERSHIP AND UP

Main Course

12-HOUR SLOW COOKED CHILE RUBBED TURKEY (GF) ROASTED OVER BED OF MIRE POIX AND STUFFED WITH FRESH HERBS AND CITRUS

CHIPOTLE PINEAPPLE GLAZED BLACK FOREST HAM (GF) GLAZED WITH HOUSE CHERRY JUS

SOUTHWEST VEGETABLE TAMALE (GF) (VEGAN) SERVED WITH CHARRED CORN, MUSHROOMS & SPINACH, TOPPED WITH ROASTED TOMATILLO AVOCADO PUREE

Side Dishes

NANA'S SPICY CHORIZO PISTACHIO PEAR STUFFING

CALABAZA Y CAMOTE EN DOLCE (GF) SERVED WITH HAND CUT SWEET POTATOES, PILONCILLO CINNAMON AND ROASTED PUMPKIN SEEDS

GAUJILLO SPICED SCALLOPED POTATOES (GF)(V) SERVED WITH CREAMY SCALLOPED POTATOES W/ QUESO AND A HINT OF CHILE

SAUTÉED CALABACITAS "LITTLE SQUASH" (GF)(VEGAN) SERVED WITH FRESH CORN, ZUCCHINI, SUMMER SQUASH, ROMA TOMATO, GRILLED POBLANO, HOUSE SPICES

ROASTED ASPARAGUS WITH TAJIN SPRINKLE (GF)(VEGAN) GARNISHED WITH FRESH LEMON, SHAVED RADISH, COTIJA AVAILABLE FOR TOPPING

HOMEMADE SONORAN GRAVY (VEGAN)

HOMEMADE POBLANO MOLE SAUCE (GF)(VEGAN)

Soups | Salads | Fruits | Breads

ANCHO ACORN SQUASH AND APPLE SOUP (GF)(VEGAN) SERVED WITH MEXICAN CREMA FOR TOPPING, SMOKED PEPITAS & CITRUS ZEST

FRESH STEWED CRANBERRY SAUCE (GF)(VEGAN) SERVED WITH ORANGE SEGMENTS, TOASTED CINNAMON AND FRESH MINT

CRUDITES A LA MEXICANE W/ CHAMOY YOGURT DIPPING SAUCE (GF)(V) KIRBY CUCUMBERS, RAINBOW CARROTS, HEIRLOOM TOMATO, RADISH, FENNEL, JICAMA

SONORAN ENSALADA DRIZZLED WITH CILANTRO LIME VINAIGRETTE (GF)(VEGAN) ROMAINE HEARTS, ROASTED CORN, CHERRY TOMATO, SLICED RADISH, AVOCADO AND PEPPERJACK FOR TOPPING

SEASONAL FRUIT PLATTER (GF)(VEGAN) CHEFS EPIC DISPLAY OF FRESH FRUITS AND ASSORTED BERRIES

HOUSE BAKED ARTISAN ROLLS W/ GARLIC HERB BUTTER

Sweet Tooth

HOMEMADE TRES LECHES PUMPKIN FLAN (GF)(V)

MINI MEXICAN CHOCOLATE PECAN PIE (V) SERVED W/ HOMEMADE VANILLA MAPLE WHIPPED CREAM

PASILLA MESQUITE CHOCOLATE TORTE W/ IBARRA BUTTERCREAM (GF)

All menu items are subject to change.