



Thanksgiving in the Desert

NOVEMBER 28TH, 2024

11:00AM | 1:00PM | 3:00PM

\$70*/Adult \$30*/Child (12 and Under)

*Plus 6.1% sales tax and 21% gratuity

Reservation only


ASDM entry required (separate from buffet)

Membership discount available with Partners in
Conservation levels

To make reservation, email aboudoin@craftculinary.com
or call 520-883-3046

Buffet service includes coffee, tea, lemonade

Beer, wine, and cocktails available





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SALADS

Sonora Berry Salad – Greens, White Sonora Berries, Radish, Chopped Cucumbers, Shaved Fennel, Cider Herb Vinaigrette (DF/Vegan)

Caesar Salad – Romaine, Pecorino Cheese, House Croutons, Roasted Chickpeas, Chopped Chives, Toasted Pine Nuts, Greek Yogurt Caesar Dressing (GF)

MAINS

Al Pastor Turkey – With Pineapple Cranberry Sauce (GF/DF)

Smoked Cherry Bourbon Glazed Ham – With Orange Balsamic Reduction (GF/DF)

Herb Roasted Cauliflower Steaks – With Shallots, Heirloom tomatoes, green beans (GF/Vegan)

SIDES

Pesto Roasted Carrots – (GF/DF/NF)

Whipped Yukon Gold Mashed Potatoes – With Rich Vegetarian Gravy (GF/Vegetarian)

Verde Chili Corn Bread Stuffing – (GF)

Green Bean Casserole – With Mushroom Sauce and Crispy Onions

DESSERTS

Marbled Pumpkin Cheesecake

Southern Pecan Pie – With Chocolate Bourbon Whip

Coconut Avocado Mousse – (GF/Vegan)

