

# O R T Z I

— N Y C —

—>>>> THANKSGIVING 2017 <<<<—

**First Seating 1pm**

**\$55 Adults / \$40 for Kids under 13**

## **PAVO**

Turkey Ballontine, Stuffed with Turkey Leg Sausage & Piquillos, Spiced Turkey Jus

## **JAMÓN IBÉRICO**

House Cured Ibérico Ham, Truffle Hazelnut Jus

## **BACALAO**

Pan Seared Cod, Salsa Verde, Cockles

## **SIDES**

### **COLES DE BRUSELAS**

Fried Brussels Sprouts,  
Smoked Anchovy Vinaigrette, Honey Croutons

### **CALABAZA**

Roasted Delicata Squash, Cuajada

### **RELLENO**

Stuffing Cazuela, a Confit Leg, Nuts, Figs

### **PURÉ DE PATATA**

Potato Purée, Almond Oil

### **ARÁNDANO**

Cranberry Sauce, Espelette

## **DESERT**

### **PASTEL VASCO**

Basque Tart

### **LECHE FRITA CON CALABAZA**

Mini Fried Custard, Pumpkin, Dark Chocolate Sauce

# O R T Z I

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**Second Seating 5pm**

**3 COURSES • TAPAS STYLE**

**\$75 Adults / \$60 for Kids under 13**

## FIRST

### ENSALADA DE ENDIBIA

Bitter Leaf Salad, Manchego Dressing,  
Spiced Pumpkin Seeds

### TERRINA DE CALABAZA

Butternut Squash Terrine, Layered  
with Cheese And Black Truffles, Pumpkin Jus

### TRUCHA

Poached Salmon Trout, Chioggia Beet Salad,  
Garlic Crème Fraîche

## SECOND

### PAVO

Turkey Ballontine, Stuffed with Turkey Leg Sausage,  
Piquillos, Spiced Turkey Jus

### JAMÓN IBÉRICO

House Cured Ibérico Ham,  
Truffle Hazelnut Jus

### BACALAO

Pan Seared Cod,  
Salsa Verde, Cockles

## SIDES

### COLES DE BRUSELAS

Fried Brussels Sprouts,  
Smoked Anchovy Vinaigrette, Honey Croutons

### CALABAZA

Roasted Delicata Squash, Cuajada

### RELLENO

Stuffing Cazuela, a Confit Leg, Nuts, Figs

### PURÉ DE PATATA

Potato Purée, Almond Oil

### ARÁNDANO

Cranberry Sauce, Espelette

## DESERT

### PASTEL VASCO

Basque Tart

### LECHE FRITA CON CALABAZA

Mini Fried Custard, Pumpkin, Dark Chocolate Sauce