

THE DUCHESS THANKSGIVING MENU

\$57 PER PERSON, THE WHOLE TABLE MUST PARTICIPATE

SELECT ONE DISH FROM EACH SECTION

CHESAS ... SMALL BITES

GEM SALAD

pickled red onion, crispy shallots, ginger dressing

BEETROOT SALAD

crushed macadamias, calamansi vinaigrette, yuzu tofu crema

COCONUT CORN CHOWDER (V)

potato, root veg, crispy shallot, fina'denne

GRILLED CHICKEN KELAGUEN

chilled chicken salad, corn tatiyas, taro chips, dinache

Chamorro favorite

CRISPY SHRIMP & CORN PATTIES

Chamorro-style shrimp cakes, scallions, dinache aioli

LARGER THAN A CHESA ... ENTREES

THE "TRADITIONAL" FEAST

roasted turkey breast, classic mashed potatoes, herbed stuffing,
gravy classique

THE CHAMORRO THANKSGIVING PLATE

Chamorro BBQ spare ribs, red rice, fina'denne, digo

SHORT RIB KARE KARE

braised short rib, ginger peanut sauce, chili peanuts

PAN-ROASTED MAHI-MAHI

miso-roasted sweet potato, sautéed kale

DESSERT

save room for something sweet —
pick one dish from our full dessert menu

(V) - VEGAN

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS.

KIKO FEJARANG | CHEF PARTNER, TONY FOREMAN | RESTAURATEUR