



Join us for Thanksgiving Dinner  
featuring a special menu by  
Executive Chef Franck Tasic.

**TIME  
TO GIVE  
THANKS**

Torreyana Grille  
November 28, 2019 | 5-9:30pm

**RESERVE  
YOUR TABLE**

Please text (619) 538 2174 or  
visit Torreyana Grille on  
[OpenTable.com](https://www.opentable.com).



**Hilton**  
LA JOLLA TORREY PINES

# torreyana grille

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## thanksgiving dinner

### starters

**butternut squash soup** confit apple, spiced crème fraiche 10 bowl | 7 cup

**dip duo** celeriac hummus, red pepper walnut muhammara spread, za'atar rubbed grilled flat bread 14

**macadamia crusted petite marin brie** habanero-vanilla jam, toasted bread 18

**saltspring island mussels** pancetta, orange wit butter, buttermilk croutons 18

**duck confit dumplings** kabocha squash, turnips, edamame, pho broth 17

### entrées

#### turkey dinner

white and dark meat, traditional stuffing, sweet potato casserole, orange cranberry sauce, brown butter gravy 35

#### 16oz prime rib

rosemary mashed potato, caramelized cipollini and shallots, grilled asparagus, horseradish crème fraiche, truffle demi-glace 48

#### bourbon lacquered scottish salmon

brussel sprouts, roasted granny smith apple, pancetta, maple sweet potato puree 33

#### soy-apricot glazed chilean seabass

okinawa potato and chickpea succotash, lemongrass-coconut curry sauce 41

#### wild mushroom risotto

morels, king oyster mushrooms, butternut squash, smoked gouda, crispy sage 25

### sides

#### vegetarian cornbread stuffing

#### roasted garlic mashed potato

**grilled asparagus** lemon oil, parmesan

**roasted sweet potato** smoked maple crème fraiche

**foraged mushrooms** sautéed leeks, sage butter

**roasted carrots** vadouvan spice, picked raisins

9 each

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### desserts

**pumpkin pie** whipped cream 10

**warm pecan pie** vanilla bean ice cream 10

**new york cheesecake** raspberry sauce 10

**flourless chocolate cake** fresh berries, passion fruit curd 10