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MERCY ME
Thanksgiving
FESTIVE MENU

\$75 PER PERSON

SNACKS
[FOR THE TABLE]

EMPANADAS DE MARISCOS
Blue Crab, Shrimp, Salsa Verde

MOLE LAMB NECK
Slow Braised Lamb, Crispy Yuca

FIRST
[SELECT ONE]

VALDIVIANO SOUP
Caramelized Onion, Potato, Poached Egg, Charqui

ASADO BEET SALAD
Grilled Beets, Organic Lettuce, Charred Scallion Vinaigrette

SECOND
[SELECT ONE]

THANKSGIVING TURKEY
Confit Leg, Roasted Breast, Cranberries, Glazed Carrots

PRIME RIB
Herb Crusted, Au Jus, Papas Bravas, Horseradish Cream

ARROWHEAD CABBAGE
Caramelized Cabbage Puree, Roasted Onion, Hazelnuts

PIES
[SELECT ONE, SERVED WITH VANILLA ICE CREAM]

PECAN | CHOCOLATE | PUMPKIN

SIDES

CRISPY YUCA | 14
Layered Yuca, Piri Piri Aioli, Espelette

MASHED POTATOES | 10
Pimenton de la Vera

GREEN BEAN CASSEROLE | 11
Onion Cream, Crispy Shallots

MAIITAKE MUSHROOMS | 13
Yuca Puree, Vidalia Onion

BRUSSEL SPROUTS | 12
Crispy Brussel Leaf, Aji Verde

WINE
BY THE BOTTLE

SPARKLING

2019, ALMA 4, 'BRUT ROSE' 75
Pinot Noir, Valle de Uco, Mendoza, Argentina

2021, CASA VALDUGA, DOM MARIA 'BRUT' 79
Chardonnay/ Pinot Noir, Serra Gaúcha, Brazil

WHITE

2024 HACIENDA ARAUCANIAN 58
Sauvignon Blanc, 'Humo Blanco', Valle de Loyola, Chile

2023 ECHEVERRIA 'NO ES PITUKO' 70
Viognier, Valle de Curico, Chile

RED

2022 JELU ESTATE 60
Pinot Noir, Patagonia, Argentina

2019 FABRE MONTEMAYOU 'GRAND VIN' 140
Malbec/ Cabernet Sauvignon, Mendoza, Argentina

2021 BARON PHILIPPE DE ROTHSCHILD 80
Cabernet Sauvignon, Valle de Maipo, Chile