



Thanksgiving at Hyatt Indian Wells

- MENU IS AVAILABLE 11AM-7PM -

Caesar Salad

CHOPPED ROMAINE LETTUCE, TOMATOS, CROUTONS,
SHAVED PARMESAN CHEESE, CLASSIC CAESAR DRESSING

Garden Salad

CHERRY TOMATO, CARROT, CUCUMBER, BALSAMIC
DRESSING

Fresh Fruit Salad

WILD RICE & ROASTED MUSHROOM SALAD, HERBS,
DRIED CRANBERRIES, ROASTED CELERY ROOT, WALNUTS,
APPLES, SMOKED BACON & GREEN BEANS SALAD,
HARICOT VERTS, ALMONDS, CRISPY BACON

Grilled Winter Vegetables

PUMPKIN SEED OILS, AGED BALSAMIC

Artisanal Bread Display

SUNFLOWER MOLASSES BREAD

Carved to Order

HERB & MUSTARD CRUSTED BEEF PRIME RIB WITH
NATURAL REDUCTION AND HORSERADISH

ROASTED FREE-RANGE TURKEY
CRANBERRY CHUTNEY, TURKEY GRAVY, CHORIZO & SAGE
CORNBREAD STUFFING

Additional Offerings

- CHIPOTLE SPICED PUMPKIN BISQUE, MAPLE FOAM
- LA QUINTA BREWING CO BRAISED BEEF SHORT RIBS,
SMOKED WILD MUSHROOMS
- APPLE BRAISED PORK SHOULDER WITH WHITE WINE
CARAWAY SEED KRAUT
- OVEN-ROASTED CILANTRO & GARLIC CHICKEN WITH
FINGERLING POTATOES, CONFIT, THYME JUS
- COLORADO PAN-SEARED TROUT WITH TOMATO
GASTRIQUE AND ROASTED SQUASH
- PUMPKIN RAVIOLI WITH SPINACH, NUTMEG CREAM,
WILTED KALE
- MAPLE & GINGER GLAZED ROASTED YAMS WITH BROWN
SUGAR AND CANDIED PECANS
- BUTTERMILK MASHED POTATOES WITH GREEN ONIONS
- REGIONAL SEASONAL VEGETABLES

Holiday Dessert Selection

PUMPKIN PIE, APPLE COBBLER, RHUBARB PIE, FLOURLESS CHOCOLATE CAKE, CHEESECAKE AND SEASONAL DESSERTS

NOVEMBER 24

RSVP: 760.674.4118 | HOLIDAY.RESERVATION@HYATT.COM



Thanksgiving
at
Hyatt Indian Wells

JOIN US AT AGAVE AND CITRUS FOR A
CAREFULLY CRAFTED MENU BY OUR
EXECUTIVE CHEF, ERIC LECLAIR

THURSDAY, NOVEMBER 24
11AM - 7PM

\$75 ADULTS | \$30 KIDS 5 - 12 | FREE 4 & UNDER

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