



Estéban Restaurant Announces Abundant Thanksgiving Offerings *Traditional Thanksgiving, Vegan and Gluten-Free, or Feast-to-Go*

MONTEREY, CA SEPT. 25, 2019-- There's one thing about Thanksgiving that will always stay the same: sharing the holiday with the friends and family you love the most. As for the rest of the plans, Estéban Restaurant offers personalized choices to express gratitude in a multitude of ways this Thanksgiving. Dine together at Estéban Restaurant and enjoy a four-course prix fixe dinner or pick-up our delicious feast to serve at home. Savor a traditional Thanksgiving dinner or relish a vegan meal. Whatever the choice, Thanksgiving is America's holiday that gives gratitude a good name.

Thanksgiving Day Feast at Estéban Restaurant is served Thursday, November 28, 2019 from 3:00 p.m.-8:30 p.m. at Estéban Restaurant. Cost: \$70.00 per person for adults, \$30.00 per person for children 12 and under. Prices do not include tax or gratuity; parking is complimentary.

Executive Chef Gus Trejo's locally inspired four-course Thanksgiving-day menu starts with an *Amuse Bouche*: Berbre spiced lamb chop, Boquerones, Croquette. Next, Baby Beets: heirloom lettuce, shaved fennel, pomegranate and honey vinaigrette or roasted butternut squash soup, prawn *tartare*, pomegranate and citrus. For the main entrée: traditional roasted Diestel Turkey with sausage and brioche stuffing, harvest vegetable escabeche, giblet gravy and citrus cranberry sauce *or* Diestel Turkey Paella: sofrito, braised turkey, harvest vegetables, guindilla peppers. Dessert features an Apple Tart with Walnut Streusel: churned vanilla bean ice cream.

Most people think the star of Thanksgiving dinner is the roasted turkey, which is an important part of many family's feasts; however, for those who don't eat meat or any animal products, Chef Trejo has thoughtfully prepared a plentiful four-course menu. To start, Coca de Samfaina: eggplant, squash, zucchini, tomato and peppers. Next, Baby Beets: heirloom lettuce, shaved fennel, pomegranate and honey vinaigrette *or* Roasted Butternut Squash Soup: prawn tartare, pomegranate and citrus. Main course features Chickpea Stew: harvest vegetable escabeche, rainbow chard and Portobello mushroom *or* Paella Quinoa: sofrito, harvest vegetables, piquillo pepper kofta. For the grand finale, Ice Cream Thursday: praline ice cream, dark chocolate chunk, coconut whipped cream, berry sauce and brandied cherry.

Estéban's take home Thanksgiving Feast allows guests the option to dine in the comfort of their own home. This festive feast is the perfect amount for 8-12 people. Orders must be made by Thursday, November 21st, 2019 and available for Thursday, November 28th - Sunday, December 1st, 2019. To order, please call 831-324-6773. The Traditional Thanksgiving Dinner features classic dishes, including; Roasted Butternut Squash Bisque, Mixed Baby Lettuce Salad, Harvest Vegetable Escabeche, Caggiano Sausage & Brioche Stuffing, Yukon Gold Potatoes, Roast Diestel Ranch Turkey and Apple and Pumpkin Pie. The Traditional Thanksgiving Dinner for 12 is \$595.00 plus tax and gratuity.

For an extra special dinner, additions include: Artisanal Cheese and Charcuterie Board for \$115.00, plus tax and gratuity; Truffle Mac & Cheese for \$75.00 plus tax and gratuity; Chilled Prawns, with cocktail sauce and lemon aioli for \$36.00 per dozen, plus tax and gratuity.

Estéban Restaurant is located at 700 Munras Avenue at the Casa Munras Garden Hotel & Spa in Monterey, CA. Featuring Spanish cuisine with California flair, our network of local farmers and foragers bring us, quite literally, the fruits of their labor on a daily basis. Parking is available and free for Estéban's guests. **To make a reservation, call (831) 324-6773.**