

A Mexican *Expression* of Gratitude & *Heritage*

Celebrate Thanksgiving through a thoughtfully curated dining experience. Each course reimagines seasonal ingredients with contemporary techniques, creating an evening of gratitude, connection, and memorable moments by the Caribbean.

Pumpkin Tamal

A delicate pumpkin tamal inspired by cherished Mexican traditions, served over a silky coconut and ginger cream that brings warmth and gentle spice to every bite.

Green Bean Mextlapique

Tender green beans dressed in vibrant cilantro pesto, resting on velvety fava bean hummus and finished with crisp prosciutto for a harmonious balance of freshness and texture.

Turkey & Mole

Turkey roulade paired with a rich sweet potato mole and a delicate piloncillo-infused turkey jus, celebrating the comforting flavors of the harvest season through a contemporary Mexican expression.

Apple & Cardamom

Layers of crisp apple mille-feuille accompanied by oat and cardamom ice cream, creating a refined finale where warm spices and seasonal fruit come together beautifully.

Menu: \$105 USD

Menu by Executive Chef *Alejandro Salgado*

La Marea
BY VICEROY RIVIERA MAYA

VICEROY
RIVIERA MAYA


CHAMPAGNE
Veuve Clicquot

Price per person and in US dollars, TAX Included. Additionally, a suggested 16% service charge will be automatically added to your final bill.