

A photograph of a modern, minimalist interior space, likely a lounge or dining area, with a large floor-to-ceiling window. The room features two dark wood armchairs with light-colored cushions, a round wooden table with a white pedestal base, and a light-colored textured rug. The window offers a view of a beach, the ocean, and a clear blue sky. The text "AMANVARI" is overlaid in the center of the image.

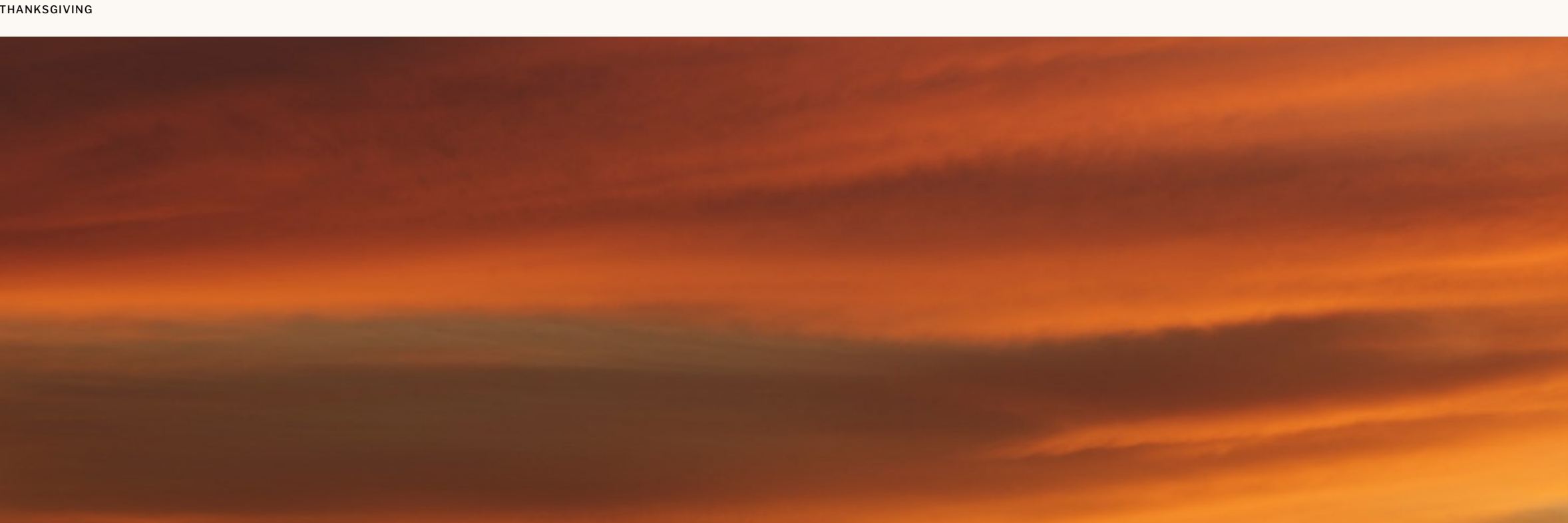
AMANVARI

Thanksgiving 2026

Thanksgiving at Amanvari

In late November, the East Cape turns to gathering. Thanksgiving at Amanvari unfolds across a week of long tables and low light — sunset aperitivos, a family-style dinner at Luma, a Champagne brunch the morning after — carried by live music, morning rituals and the desert's late-autumn calm. Days belong to the estuary and the sea; evenings to gratitude, shared generously. The Amanvari team is on hand to shape the week around every guest.





Thanksgiving Week — 23 to 28 November

Monday 23 November
À la carte dining across the resort
Journey Through the Chakras — Aman Spa

Tuesday 24 November
Sunset cocktails & aperitivo, with canapés
Self-massage & recovery techniques
Pizza workshop for younger guests
Live music at sunset

Wednesday 25 November
Sunrise Desert Awakening Yoga
Junior mocktails on the family terrace
Live music at sunset

Thursday 26 November
Thanksgiving Day
Turkey Trot on the beach — all ages,
with a Mini Turkey Trot for children
Qi Flow — Aman Spa
Thanksgiving Dinner at Luma, family style
Live music in Luma and the Lounge

Friday 27 November
Thanksgiving Champagne Brunch,
with extended breakfast service
The Choreography of You — Aman Spa
Cookie or pumpkin-pie class
Live music through the day

Saturday 28 November
À la carte dining across the resort
Temazcal ceremony at sunset
Live acoustic evening

Each gathering is open to all guests in residence.
Places for classes, spa rituals and the Thanksgiving
table itself are kindly arranged through the
Concierge; the programme may evolve with the
season.



The Gatherings, In Detail

Sunset Cocktails & Aperitivo

Tuesday · The Lounge · 60 minutes

Ages 18+ · 30 guests

Crafted cocktails, canapés and live music as the Baja landscape turns to night, a relaxed moment to gather at the close of day.

Pizza Workshop

Tuesday · 60 minutes · Ages 5-12 · 8 guests

A playful hour for our youngest guests, shaping dough and choosing toppings, a small celebration of creativity and shared moments.

Junior Mocktails

Wednesday · Family terrace · 60 minutes

Ages 5-12 · 8 guests

An engaging introduction to the art of mixology, fresh ingredients becoming each child's own signature mocktail.

Turkey Trot

Thursday · Ages 12+ · 50 guests

Mini Turkey Trot · Ages 5-12 · 20 guests

A spirited Thanksgiving-morning tradition on the sand, with a Mini Turkey Trot of its own for children.

Thanksgiving Dinner at Luma

Thursday · 2 hours · All ages · 60 guests

The heart of the week, a family-style dinner of seasonal dishes designed to be shared and enjoyed together.

Cookie & Pumpkin Pie Class

Friday · 60 minutes · Ages 5-12 · 8 guests

A hands-on holiday baking class, festive cookies and a classic pumpkin pie made by young hands.

Thanksgiving Champagne Brunch

Friday · Luma · 7 am to 2 pm · All ages

A leisurely Thanksgiving morning, extended à la carte breakfast service with seasonal additions from the kitchen.

Every gathering is complimentary for guests in residence; spa sessions are guided by the Aman Spa team. Places are kindly arranged through the Concierge.



The Thanksgiving Table

Thursday 26 November · Luma · Served family style

Starters

- Spinach salad, roasted peach, honey vinaigrette
- Roasted pumpkin, goat cheese, mustard, sunflower seeds
- Beetroot, citrus, almonds
- Pear salad, gorgonzola, bacon, rocket
- Pumpkin soup, smoked cheese, croutons

Mains

- Roasted turkey, sage
- Catch of the day, citrus
- Shrimp, mezcal
- Rib-eye, herbs
- Pork belly, honey

Sides

- Sweet potato purée, maple, nuts
- Roasted potatoes, rosemary
- Jasmine rice, cranberries
- Stuffing

Dessert

- Pumpkin tart, cinnamon, cardamom
- Spiced apple tart, lavender ice cream
- Glazed madeleines

Kindly share any allergies or dietary requirements with our team. Our suppliers and local produce — fish, meat, dairy, fruit and vegetables — are chosen with a commitment to sustainability.

