

Let Us Give Thanks

November 23, 2023

ROASTED BUTTERNUT SQUASH SOUP
cinnamon crème fraiche and pepitas

PUMPKIN AND RICOTTA RAVIOLI
parmigiana-reggiano and sage butter

CORNMEAL CRUSTED APALACHICOLA OYSTERS
winter citrus ravigote

BUTTER LETTUCE SALAD
asian pear, goat cheese, pomegranate arils, pistachio, dijon vinaigrette

OVEN ROASTED NATURAL TURKEY BREAST
herb stuffing, mashed potatoes, haricots verts, cranberry relish, gravy

HONEY GLAZED ORA KING SALMON
creamy pumpkin grits, green bean almondine, crispy leeks

14oz PRIME RIB OF BEEF
bacon mac 'n cheese, heirloom carrots, au jus, horseradish
(+\$15 supplement)

CLASSIC CRÈME BRULEE
berries and cream

PUMPKIN CHEESECAKE
spiced chantilly cream

MAPLE PECAN PIE
toffee ice cream

\$70/pp++ (dine-in)

Thanksgiving Feast at Home

Serves 10-12

SLOW ROASTED TURKEY
14-16 lbs.

Includes:

CLASSIC MASHED POTATOES
TRADITIONAL HERB STUFFING
GREEN BEAN ALMONDINE
BACON MAC 'N CHEESE
TURKEY GRAVY
CRANBERRY SAUCE
PARKER HOUSE ROLLS

Desserts:

PUMPKIN PIE
MAPLE PECAN PIE

\$250

HORS D'OEUVRES HOUR ADD-ONS

GULF SHRIMP COCKTAIL
12pc +\$36

BRAISED SHORT RIBS IN A BLANKET
12pc +\$45

BAKED BRIE EN CROUTE & FIG JAM
14 servings, +\$70