



THANKSGIVING BUFFET MENU

HAPPY THANKSGIVING

24TH NOVEMBER 2022 | \$68 ADULTS \$32 KIDS 5-12

SOUPS & SALADS

BUTTERNUT SQUASH SOUP

Candied Pecans,
Cinnamon Crème Fraiche

CHOPPED ICEBERG AND GORGONZOLA SALAD

Seedless Red Flame Grapes,
Heirloom Tomatoes, Spiced Walnuts,
Rosemary Balsamic Vinaigrette

ORGANIC FIELD GREENS

Poached Pear, Dried Cherries, Pistachios,
Candy Cane Radish, Assorted Dressings

ANTIPASTO SALAD

Salami, Cured Meats, Domestic and
Imported Cheeses, Black Olives,
Peppadew Peppers. Sherry Vinaigrette

CARVING STATIONS

ALL-NATURAL FREE-RANGE

TURKEY BREAST

Giblet and Pearl Onion Gravy

WHOLE GRAIN MUSTARD,

HONEY GLAZED HAM

Papaya and Mango Chutney

ENTREES

SHRIMP, ANSON MILLS GRITS

Florida Key West Pink Shrimp,
Tasso Onion Gravy

LOCAL SEAFOOD BOUILLABAISSSE

OF LOBSTER, FRESH GROUPEL,

CLAMS, SAFFRON AIOLI

DESSERTS

CARMEL PECAN CROISSANT BREAD PUDDING

Crème Anglaise

PUMPKIN PIE, APPLE PIE

MINI BOURBON PECAN TART

CAPPUCCINO MOUSSE CUP

TRIPLE LAYER CHOCOLATE CAKE

Chocolate Genoise and Belgian Chocolate Sauce

SIDES

CANDIED SWEET POTATOES

Brown Sugar, Maple Pecan Glaze

CHESTNUT CORNBREAD, CHORIZO STUFFING

ROASTED GARLIC AND CHIVE WHIPPED YUKON GOLD POTATOES

HONEY GLAZED HEIRLOOM

BABY CARROTS

Cashew Butter

CRANBERRY SAUCE WITH

CANDIED GINGER AND

FLORIDA CITRUS

GREEN BEAN CASSEROLE

Crispy Fried Tobacco Onions

CHILDREN'S BUFFET

CHICKEN TENDERS

WHITE CHEDDAR MAC 'N CHEESE

MINI BEEF BURGER SLIDERS

CRISPY STEAK FRIES

FRESH FRUIT

24% service charge will be applied