



THANKSGIVING MENU

12PM - 8PM

APPETIZERS & STARTERS

Butter Nut Squash Soup
Pumpkin Seed Cranberry Crumble

CHARCUTERIE

Creminelli Coppa, Prosciutto di Parma, Soppresata, Marinated Cerignola Olives, Sweet Piquillo Peppers, Roasted Fall Tomatoes, Midnight Moon, Humbolt Fog, Lamb Chopper, Fig Jam, Honey, Apple Butter, and Rustic Breads

HOMESTEAD FARM TABLE

Hydro Baby Greens, Spinach, Pomegranate, Roasted Beets, Goat Cheese Crumbles, Feta Cheese, Marinated European Cucumbers, Heirloom Tomatoes, Shaved Carrots, Dried Cranberries, Toasted Pecans, Garbanzo Beans, Balsamic Vinaigrette, Ranch, Blue Cheese, Apple Cider Vinaigrette

PEEL & EAT KEY WEST PINK SHRIMP

Spiced Horseradish Cocktail Sauce, Lemon Wedges

CARVING STATION

Roasted Turkey Breast

Turkey Gravy
Cranberry Relish

Garlic Studded Prime Rib of Beef Herb

Mustard Crust
Au Jus

ACCOMPANIMENTS

*Roasted Garlic Mashed Yukon Potatoes
Pecan Bourbon Sweet Potatoes
Green Bean & Wild Mushroom Casserole
Sage & Chestnut Cornbread Dressing*

DESSERTS & SWEETS

Classic Pumpkin Pie
Warm Apple Cobbler
Pecan Pie
Chocolate Flourless Torte
Chantilly Cream

Adults: \$70 each | Children 13 and under: \$35 each | Toddlers 3 and under: Free