



THANKSGIVING DINNER

THURSDAY, NOVEMBER 26 • 3PM-10PM

FIRST COURSE

WILD MUSHROOM BISQUE

Crème Fraiche

11

HAND-MADE PUMPKIN RAVIOLI

Sage Brown Butter, Autumn Spice Toasted Pecans, Shaved Black Truffles

19

AUTUMN HARVEST SALAD

*Mixed Winter Greens, Humboldt Fog Goat Cheese, Roasted Baby Beets, Dried Black Currants,
Toasted Pecans, Honey-Crisp Apple Vinaigrette*

14

MAIN COURSE

ALL-NATURAL FREE-RANGE TURKEY

*White & Dark Meat, Foie Gras Stuffing, Whipped Potatoes, Toasted Marshmallow Yams,
Haricot Verts, Cranberry Relish, Pan Gravy*

48

BAKED WHOLE FLORIDA SNAPPER

Roasted Apple and Pear Jasmine Rice, Fennel, Onion, Key Lime Beurre Blanc

42

DESSERT

PUMPKIN PIE

Vanilla Bean Whipped Cream, Almond Toffee

12

Alcohol, tax & gratuity not included.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.