

Reservations are recommended

TIME: NOON – 3:30 PM Date: Thursday, November 23, 2017

PRICE: \$110.00 PER ADULT | \$45.00 PER CHILD 5-12

Soup

Butternut Squash Purée / Truffle Brioche Crouton

Chilled Selections:

Ultimate Salad Bar / Mixed Baby Lettuce / Romaine / Mushrooms / Sweet Peppers / Red Onions

Cherry Tomatoes / Radish / Crumbled Blue Cheese / Croutons / Assortment of Dressings and Vinaigrettes

Citrus Poached Shrimp / Cocktail Sauce / Cognac Sauce / Lemon

Amelia Island Ceviche / White Fish, Calamari, Cilantro, Lime Juice, Cucumber, Mango, Marble Potatoes

Garden Vegetable Display / Grilled, Pickled & Marinated Vegetables / Variety of Fresh Dips & Spreads

Salads

Caprese Salad / Florida Tomatoes / Mozzarella / Fresh Basil / Extra Virgin Olive Oil

Roasted Brussels Sprout Salad / Quinoa / Roasted Apples / Dried Cranberries / Honey Vinaigrette

Antipasto Salad / Marinated Pasta / Olives / Artichokes

Salade Niçoise / Tuna / Green Beans / Tomato / Egg / Potatoes / Olives

Waldorf Salad / Apple / Celery / Raisins / Walnuts / Mayonnaise

Cheese Display

Dried Fruit / Chutneys / Compotes / Homemade Breads & Bread Sticks / Lavosh

Entrée

Seared Diver Scallop / Shaved Fennel And Celery Salad, Asparagus Sauce

Seared Salmon with Roasted Chestnut / Farro / Swiss Chard / Pomegranate Gastrique

Braised Short Rib / Celery Root Purée / Roasted Cauliflower / Spinach

Fusilli with Roasted Root Vegetable / Goat Cheese / Olive Crumble

Pork Tenderloin / Sweet Potato Hash / Roasted Pears / Maple-Dijon Carrots / Pork Jus

Medley of Fall Vegetables

Potatoes Mouseline

Carving Station

Roasted Turkey with Sage & Thyme / Sage Cornbread Stuffing / Giblet Gravy / Fresh Cranberry

Sauce Herbes de Provence Roasted Beef Round / Horseradish Cream / Natural Jus / Snowflake Roll

Pastry Chefs' Grand Thanksgiving Dessert Feast

Traditional Pumpkin Pie / Bourbon Pecan Pie / Key Lime Tart / Carrot Cake with Cream Cheese Frosting

Chocolate Brownie Parfait / S'more Chocolate Mousse in Pumpkin Chocolate Shell / Strawberry

Shortcake / Snickers Chocolate Bar / Double Chocolate Cupcake / Cinnamon Crème Brûlée

Warm Apple Crumble with Vanilla Anglaise