



THANKSGIVING

November 26, 2026

HARVEST SALAD BAR

Mixed Baby Artisan Greens
Baby Heirloom Tomatoes, English Cucumbers,
Shaved Heirloom Carrots,
Shaved Fennel, Pickled Red Beets, Roasted Delicata Squash,
Dried Cranberry, Candied Pecans, Toasted Pumpkin Seeds,
Diced Feta Cheese, Crumbled Blue Cheese, Shaved Parmesan Cheese,
Variety of Dressings

GF

HEIRLOOM TOMATO AND BURRATA

Red and Yellow Heirloom Tomatoes, Pumpkin Seed Pesto,
Young Basil

GF

BABY KALE AND ROASTED PUMPKIN

Dried Cranberries, Candied Pecans, Goat Cheese, Apple Cider Vinegar

GF

CHEESE AND CHARCUTERIE

Domestic and Imported Artisan Cheeses and Sliced Italian Meats,
Complemented by Seasonal Fruits, Spiced Nuts, Marinated Olives,
House-Made Chutneys, and a Selection of
Rustic Breads and Crackers

SEAFOOD BAR*

Chilled Citrus Poached White Shrimp
Caribbean Tuna Poke Cups

Diced Ahi Tuna, Sweet Mango, Avocado Silk, Coconut Lime Dressing
Freshly Shucked East Coast Oysters

GF

Classic Red Wine Mignonette, Calamansi Mignonette,
House Made Hot Sauce

House Smoked Fish Display

GF

Smoked Mahi Mahi, Smoked Atlantic Salmon

Pickled Onions, Cornichons, Capers, Chive Cream Cheese

ENTRÉES

Carving Stations

Slow Roasted Guava and Honey Glazed Black Heritage Turkey Breast
Pimento Wood Smoked Turkey Thighs

Brown Butter and Sage Roasted Turkey Gravy, Dark Rum Spiced
Cranberry Chutney

Jerk Spice Crusted Ribeye *

Horseradish Cream, Pineapple Au Jus

Carved Maple Cinnamon Berkshire Pork Rack

GF

Spiced Apple Chutney

Pan Seared Mahi Mahi

GF

Mango and Pineapple Salsa, Key Lime Beurre Blanc

Toasted Rice Cake

SIDES

Whipped Roasted Garlic Mashed Yukon Potatoes

GF

Roasted Sweet Potato

Brown Sugar Rum Butter, Torched Marshmallow, Toasted Pecans

Brown Butter and Sage Brioche Stuffing

Green Bean "Casserole"

Mushroom Cream, Crispy Shallots

Roasted Heirloom Carrots and Brussels Sprouts

GF

Pomegranate Arils, Toasted Walnuts

Butter Poached Lobster Mac and Cheese

DESSERT

Maple Pecan Pie Tartlets

Pumpkin Pie, Mexican Cinnamon

Orange Cranberry and Mint Pavlova

Key Lime Pie Tartlets, Toasted Meringue

Blood Orange Cheesecake, Shaved White Chocolate

Flourless Coconut Chocolate Cake

GF

Pumpkin Spiced Whoopie Pies

BUILD YOUR OWN CARAMEL APPLE BAR

GF

Warm Caramel and Chocolate Sauce

Toasted Cracked Peanuts, Mini Marshmallows, Sprinkles

M&Ms, Crushed Pretzels, Toffee Bits, Chocolate Shavings



\$125 PER PERSON | CHILDREN 12 & UNDER \$28

PLEASE NOTE THAT A 20% SERVICE CHARGE WILL BE APPLIED TO ALL THANKSGIVING
DINING EXPERIENCES. THIS CHARGE IS ADDITIONAL TO THE MENU PRICES.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, SEAFOOD, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

GF- GLUTEN FREE | V- VEGETARIAN | VG- VEGAN

