

Thanksgiving Bounty

Seafood Tower

Shrimp Cocktail, Spiny Tail Lobster, Chef's Oyster Selection,
Crab Salad, Classic Accoutrements*

Supplement Course

First Course

~ choice of ~

Key West Pink Shrimp Cocktail

Classic cocktail sauce, celery heart salad,
Meyer lemon vinaigrette

Scallop Ceviche Leche de Tigre

red onion, cilantro, togarashi rice crackers*

Florida Butter Lettuce & Hearts of Palm

Locally grown butter lettuce, Costa Rican hearts of palm, Florida
citrus, radish, green goddess dressing

Duck Liver Pâté

Toasted brioche, spiced date preserve, cornichons

Autumn Chaser's Soup

Velvety root vegetable broth, shredded braised rabbit,
venison grilled cheese

~ Beverage Pairing ~

Mar de Frades, Albariño, Rías Baixas, ES '23

Goldeneye, Pinot Noir, Anderson Valley, CA '22

Entrée

~ choice of ~

Heritage Turkey

Pecan-smoked bacon-wrapped turkey breast, confit dark meat,
traditional cornbread stuffing, roasted Yukon Gold potatoes, candied yams,
braised collard greens, cranberry relish, pan jus

Char-Grilled Wagyu Hanger Steak

Silken potato purée, crisp pommes pie, roasted parsnips, red wine & horseradish jus

Pan-Roasted Black Grouper

Smoked eggplant purée, roasted butternut squash, piquillo pepper vinaigrette

Truffle Gnocchi

Roasted Wild Mushrooms, Parmesan Broth, Truffle Pecorino

Ibérico Pluma

Roasted sweet potatoes, Brussels sprouts, spiced apple chutney, Calvados & thyme jus

~ Beverage Pairing ~

Louis Latour Pouilly-Fuissé, Mâconnais, FR '24

Marqués de Murrieta, Rioja Reserva, ES '21

Dessert

~ choice of ~

Pumpkin Pie Cheesecake

Broken meringue, cranberry compote

Sticky Toffee Pudding

Warm toffee pudding, decadent hot fudge sauce, vanilla ice cream

Chocolate & Pistachio Tart

Silky chocolate ganache, pistachio, Sherry whipped cream

~ Beverage Pairing ~

Taylor Fladgate, 10-Year Tawny Port, PT

Inniskilin, Icewine, Niagara Peninsula, ON '23

Three Course Prix Fixe

\$135 per person

Supplement Seafood Course

\$52 half | \$90 full

Wine Pairings

\$60

All parties of six or more are subject to a 20% service charge
*Consuming raw or undercooked meats, poultry, shellfish,
seafood, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions