



THANKSGIVING 2024

AMUSE BOUCHE

Pan Fried Honey Bananas

blueberry / mint / honey

FIRST COURSE

Pumpkin Soup

crispy pancetta / local young coconut flesh

Local Mixed Greens Salad

strawberries / heirloom baby tomatoes / feta crumble / shaved carrots / candied walnuts / ribbon zucchini
pomegranate orange vinaigrette

MAIN COURSE

Turkey Breast

baked mac & cheese / green beans / turkey gravy / fresh garlic rolls

Ribeye

garlic whipped mash potato / sauteed kale / roasted baby carrots / herb veal sauce

Catch of the Day

saffron risotto / sauteed green beans / passionfruit rum reduction

Vegetarian Creole Spaghetti

mushroom / spinach / ricotta cheese / citrus creole tomato sauce

DESSERTS

Chocolate Chip Walnut Bread Pudding

Fresh fruit / pesto ice cream

Pumpkin Pie Tartlet

vanilla ice cream

ICE CREAM

Pesto

Vanilla

SORBET

Coconut

Price per adult: \$110

Children ten and under: \$78

Menu subject to change based on availability.