



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

Honey Glazed Ham / Baked Mac & Cheese / Sweet Potato Stuffing / Green Beans / Turkey Gravy
Cranberry Sauce / Fresh Garlic Roll

Ribeye Roast

garlic whipped mash potato / sauteed broccoli/ herb veal sauce

Catch of the Day

saffron risotto / baby carrots / passionfruit rum reduction

Vegetarian Pesto Pasta

Mushroom / Spinach / Shaved Manchego / Citrus Creole Tomato Sauce

DESSERTS

Chocolate Chip Walnut Bread Pudding

Hershey Chocolate Syrup / Fresh Fruit / Pesto Ice Cream

Pumpkin Cheesecake

Mango Glaze / Whipped Cream

ICE CREAM

Pesto

Vanilla

SORBET

Passionfruit

Price per adult: \$110

Children ten and under: \$78

Plus 20% Gratuity

Menu subject to change based on availability.