THURSDAY, NOVEMBER 23, 2023 | 12PM – 8PM

PRIX-FIXE 3-COURSE MENU | $98/PP

CRANBERRY & SAGE SPRITZ | CORNBREAD RATATOUILLE

APPETIZERS
choose one per person

CRISPY PARMESAN SOUFFLE
pancetta, baby greens, truffle vinaigrette

ROASTED HERITAGE TURKEY
wild mushroom legs roulade, shallots, sage cranberry-mango relish, rosemary gravy, chestnut & pork sausage stuffing

ROASTED DRY-AGED PRIME RIB (+$20)
creamed spinach, hen of the woods, sauce Choron

WINTER GREEN SALAD
baby kale, escarole, radicchio, Maytag blue cheese, candied walnuts, Bartlett pears, pickled shallot, Champagne vinaigrette

ROASTED SCOTTISH SALMON
cauliflower couscous, honey-cumin roasted carrots, Greek yogurt

SHRIMP RAVIOLINI
Key West shrimp, scampi butter, confit lemon

ENTRÉES
choose one per person

BUTTERNUT SQUASH RISOTTO
roasted squash, pecorino, balsamic & amaretto cookie

ROASTED HERITAGE TURKEY
wild mushroom legs roulade, shallots, sage cranberry-mango relish, rosemary gravy, chestnut & pork sausage stuffing

SALMON CRUDO
cucumber, Fresno chili, charred persimmon vinaigrette

FAMILY-STYLE SIDES
choose one per person

SPAGHETTI SQUASH
gorgonzola, pine nuts

BRUSSELS SPROUTS
honey, bacon

MASHED POTATOES
olive oil

DESSERTS
choose one per person

PUMPKIN PIE
hazelnut crunch, amaretto whipped cream

WARM CHAMPLAIN ORCHARDS’ APPLE PIE
cinnamon gelato

HAZELNUT CHOCOLATE CAKE
stracciatella gelato

$98 per person | tax & gratuity | $45 per child | ages 6 – 12 | tax & gratuity | Free for children under 6

*The Florida Department of Health advises that consuming raw or undercooked seafood or shellfish may increase your risk of food borne illness.