

AGUASALT

THANKSGIVING BRUNCH

NOVEMBER 27, 2025

UPON ARRIVAL

VIENNOISserie BASKET

Selection of croissants, pain au chocolat, escargots, sourdough
Marmalades, spreads, & butter

GRANOLA PARFAIT JARS

Greek yogurt, dates, honey

TROPICAL FRUIT BOWLS

Selection of the best fruits from our local producers

BRUNCH TABLE

HARVEST LARDER TABLE-SIDE

Heirloom pumpkin velouté
Roasted beet and goat cheese salad
Smoked salmon
Charcuterie Board

CARVING STATION TABLE-SIDE

Za'atar-crusted turkey breast & confit leg
Preserved lemon gravy | cranberry-orange relish

Slow-roasted fig & rosemary ham
Fig chutney | sherry gastrique

SIDES

Truffled macaroni gratin
Roasted brussels sprouts with pancetta & dates
Sweet potato purée

SWEET ENDING

PUMPKIN & MASCARPONE TART

Caramelized pecans, cinnamon chantilly

\$120 PER ADULT | \$55 PER CHILD

\$65 WINE ENHANCEMENT

Bottomless Taittinger Brut or La Fete du Rosé
2 hour time limit

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Raw oysters and shellfish may be hazardous to your health. The Florida Department of Health advises that consuming raw oysters may increase the risk of foodborne illness, especially for individuals with certain medical conditions.