



THANKSGIVING PRIX-FIXE MENU

FIRST COURSE

Crab Imperial

Jumbo lump crab, breadcrumbs, cream, red pepper, green pepper, shallots, hollandaise sauce

Pumpkin Bisque

Spiced pumpkin purée, cream, ginger

Pork Belly

Pork belly, fried green tomatoes, spiced port reduction

SECOND COURSE

Caesar Salad

Romaine, shaved parmesan, homemade croutons, caesar dressing

Harvest Salad

Mixed greens, dried cranberries, feta cheese, carrots, candied walnuts

THIRD COURSE

Roasted Beef Tenderloin

Beef tenderloin, garlic mashed potatoes, demi glace, grilled asparagus

Traditional Oven Roasted Turkey

Roasted turkey, turkey gravy, sausage & sage cornbread dressing, port wine & orange peel cranberry sauce, green bean casserole

Seared Black Grouper

Seared black grouper, parsnip purée, roasted carrots, basil oil

Braised Lamb Shank

Braised lamb shank, whipped sweet potatoes, brussels sprouts, lamb demi glace

Butternut Squash Ravioli

Ravioli, sage brown butter, grilled asparagus

FOURTH COURSE

Pumpkin Cheesecake

Southern Pecan Pie

Chocolate Mousse Cake

Limoncello Cake



\$110 PER PERSON

One choice per course



THANKSGIVING KIDS MENU

MAC N CHEESE \$10

CHICKEN TENDERS \$12

Served with french fries

FRIED SHRIMP \$14

Served with french fries

ROASTED TURKEY \$15

**CHOICE OF ICE CREAM OR CHOCOLATE
MOUSSE CAKE**

