

Reservations
Required
Call 904.940.8623
Adult \$44

Child \$24

Children under 5 Free

Senior 20% discount



# Thanksgiving Day Buffet November 27th, 2014 Served 11am—3pm

### Salads

Baby Field Greens &
Specialty Dressings
Fresh Start Farms
Tomato & Mozzarella
Butternut, Apple & Walnut
with Sweet Dressing
Roasted Beets &
Pistachio Vinaigrette
Winter Beans, Basil, Feta & Roasted
Tomato with Fennel Dressing
Ginger & Cucumber Salad
Roasted Orzo & Corn Salad
Cranberry Waldorf Salad

# Soup du Jour

Cauliflower & Chorizo

# **Antipasto Table**

Artisan Cheeses & Pates with
Cornichons, Sicilian Olives, Lavosh,
Breadsticks & Baguettes
Italian Antipasto Selections
Chilled Jumbo Shrimp with
Zesty Cocktail Sauce
Octopus Salad & Fresh
Local Catch Ceviche
Smoked Salmon & Capers
Fresh Berries & Tropical Fruit

Endless Bloody Mary& Mimosa Station \$6

### From the Carver

Roasted Tom Turkey with Pan Gravy, Cranberry Sauce & Traditional Stuffing Slow Roasted Prime Rib of Beef with Au jus & Fresh Horseradish Sauce Seared Corvina, Herb Burro, Roasted Vegetable Cous Cous

### Pasta Station

Pumpkin Ravioli with Walnut Pesto Five Cheese, Grilled Chicken & Vodka Sauce Gnocchi, Crab & Creamy Tarragon Sauce

# **Thanksgiving Fare**

Dijon Crusted Pork Loin with
Dried Cherry Port Wine Reduction
Rosemary Lamb, Roasted Garlic
Sauce & Herb Polenta
Fall Medley of Vegetables
Traditional Stuffing
Roasted Garlic Whipped Potatoes
Candied Sweet Potatoes with
Caramelized Brown Sugar & Pecans
Artichoke & Spinach Frittata
Freshly Baked Dinner Rolls

## **Dessert**

An Abundant Pastry Display Includes Freshly Baked Pumpkin & Sweet Potato Pies, Carrot Cake, Triple Chocolate Trifle, Pumpkin Cheesecake & Lemon Tarts



