

THANKSGIVING 2020

First Course

Choice of

Roasted Squash Bisque or Chicken & Yellow Rice

Second Course

Chef's Signature Salad

Arugula Mixed Greens Topped with Toasted Pine Nuts,
Watermelon, Radish, Goat Cheese and Red Onion.
Finished with a Balsamic Vinaigrette

Third Course

Choice of

Honey & Brown Butter Baked Brie or Balsamic & Bacon Deviled Eggs

Fourth Course

Your Choice of

NY Strip Loin Roast

With a Béarnaise Sauce, Baked Potato, Asparagus and a Side of Au Jus

Turkey Roulade

Turkey Breast Filled with Savory Cornbread Stuffing. Served with Yukon Mashed Potatoes, Green Bean Almandine, Cranberry Relish and Gravy

Artic Char

Seared Skin On Filet Served with Fried Parsnips, Butternut Squash Risotto, Charred Rainbow Carrots and Garnished with Crispy Sage

Lobster & Seared Scallop Conchiglie and Cheese

Shell Pasta with Gouda, White Cheddar and Manchego Cheeses Mixed with Lobster Claw Meat, Charred Leeks and Pancetta. Topped with a Petite Lobster Tail and Seared Jumbo Scallops

Stuffed Butternut Squash

Roasted Butternut Squash Filled with Quinoa, Chickpeas and Kale.
Topped with Feta Cheese

Fifth Course

Choice of Dessert Served with a Gourmandises Sucrees du Chef

Bourbon Pecan Pie Ala Mode

Apple Pie Ala Mode

Pumpkin Cheesecake

Red Velvet Cake

Chocolate Tuxedo Bomb

Carrot Cake

\$59.95 Per Person Plus Tax & Gratuity

Call 352-383-4101 for Reservations

Menu Available for Children 12 and under