

Thanksgiving Tasting Menu

Tasting menu \$109 Per Person

Course 1

Choice of:

Caesar Salad

Romaine ~ Parmesan Cheese ~ Brioche Croutons ~ House Caesar Dressing

Butterfly Salad

Mixed Greens ~ Blue Cheese ~ Pecans ~ Caramelized Onion ~ Mango Balsamic Vinaigrette

Tomato & Mozzarella Salad

Fresh Florida Tomato ~ Mozzarella Cheese ~ Balsamic ~ Virgin Olive Oil ~ Fresh Basil

Course 2

Choice of:

Tomato Basil Soup

Vie Ripened Tomato ~ Chicken Stock ~ Sweet Basil

Lump Crab Cakes

Jicama Slaw ~ Chipotle Aioli

Warm Goat Cheese

Marcona Almond Crust ~ Amarena Cherries

Entrée Course

Choice of:

Roast Turkey Breast

Hunter Gravy ~ Ginger Cranberry Relish ~ Stuffing ~ Yukon Gold Mashed Potatoes ~ Seasonal Vegetables

Crab Stuffed Hogfish

Passion Fruit Sauce ~ Yukon Gold Mashed Potatoes ~ Broccolini

Mahi Mahi

Lemon Butter Sauce ~ Yukon Gold Mashed Potatoes ~ Broccolini

*Butterfly Pork Chop

Marinated Pork Chop, Sweet Plantain Crema, Yellow Rice, Seasonal Vegetables

*Filet Mignon

Onion Marmalade ~ Red Wine Demi ~ Yukon Gold Mashed Potatoes ~ Asparagus

Dessert Course

Choice of:

Award Winning Key Lime Pie

Traditional Key Lime Pie ~ Topped with a Layer of White Chocolate Mousse and a Chocolate Wafer Crust with Almond Flour ~ Served Frozen

Crème Bruleé

Tahitian Vanilla Bean ~ Eggs ~ Sweet Cream

Cheesecake

Ney York Style

For the convenience of our guests, 20% gratuity will be added to all checks

*Consuming raw or uncooked foods may increase your risk of food borne illness, especially if you have certain medical conditions. Prices do not include applicable sales tax and gratuity.