

MENU

FIRST COURSE

Harvest Soup

Butternut Squash + Sweet Potato + Cauliflower + Apples + Onions + Coconut Milk + Autumn Spice

Caesar Salad

Baby Gem Lettuce + Red Endive + Shaved Pecorino + Croutons + Poached Egg + Caesar Dressing

Classic Italian Meatballs

Ricotta + EVO + Herbs

Jumbo Shrimp Cocktail

Cocktail Sauce + Lemon

Baby Kale Salad

Roasted Butternut Squash + Pears + Apple + Dried Cranberries + Pecans + Maple-Cider Vinaigrette

MAIN COURSE

Roast Turkey

Sage & Sausage Stuffing + Sweet Potato + Mashed Potatoes + Green Beans + Cranberry Sauce + Turkey Gravy

Root Beer Braised Short Ribs Of Beef

Mashed Potatoes + Baby Carrots + Brandied Cherries

Pan Roasted Organic Salmon

Coconut-Cilantro Rice + Mango Salsa + Passionfruit Sauce

Butter Poached Lobster

Lobster Risotto + Intense Lobster Sauce + Truffle Essence (\$10 Supplement)

Grilled Lamb Chops

Mini Greek Salad + Flatbread + Greek Yogurt

Mezzi Rigatoni

Spicy Italian Sausage + Peas + Tomatoes + Tomato-Cream Sauce + Shaved Pecorino

DESSERT

Vanilla Bean Cheesecake

Candied Pistachios + Candied Orange Peel + Crème Anglaise + Whipped Cream

Pumpkin Pie

Whipped Cream + Caramel Sauce

Chocolate-Chocolate Brownie

Chocolate Mousse + Chocolate Sauce Served Warm

Gelato or Sorbet - Today's Flavors

\$75.00 | Per Person | Plus Tax & Gratuity

CHILDREN'S MENU

Mini Shrimp Cocktail

Garden Salad

Turkey Dinner

Pasta & Tomato Sauce

Grilled Chicken & French Fries

\$25.00 | Under 12 Years of Age | Plus Tax & Gratuity

EXECUTIVE CHEF MICHAEL ROSS