



OCEANFRONT

SAVOR THANKSGIVING

Antipasto Spread

*Jamón Serrano, Prosciutto, Mortadela Con Pistacho, Chorizo Cantimpalo
Idiazabal, Smoked Gouda, Herbed Goat Cheese, Gorgonzola
House Made Preserves, Sweet Potato, Cranberry, Blueberry
Cilantro Mustard, Spicy Mustard, Honey Mustard
Cornichons, Marinated Olives & Spiced Nuts
Artisanal Breads, Grissini & Lavash*

Soup & Salad

Roasted Sweet Potato Soup

Coconut Milk, Ginger, Nutmeg

Grilled Butternut Squash

Arugula, Candied Walnuts, Red Onion, Goat Cheese Dressing

Watercress & Radicchio

Cucumbers, Cherry Tomatoes, Kalamata Olives, Citrus Vinaigrette

Rotini Pesto Salad

Jubilee Grape Tomatoes, Fresh Mozzarella, Balsamic Reduction

Creamy Potato Salad

Hard Boiled Eggs, Celery, Onion, Bacon, Mayo, Sour Cream, Mustard, Chives

Green Banana Escabeche

Peppers, Onions, Cilantro

From Our Rotisserie

Citrus Brined Turkey

Rosemary, Sage and Thyme Rub, Orange Zest, Gravy, Cranberry Compote

Prime Rib Steak

Basted In Garlic Herb Butter, Red Wine Jus

Honey Glaze & Pistachio Salmon

Tarragon Rub, Garlic

Sides

Sweet Potato Casserole

Truffled Fingerling Potatoes

Arroz Mamposteao'

Sauteed Green Beans, Brussels Sprouts & Carrots, Roasted Garlic, Crispy Onions

Sweet Wonderland

Cinnamon Roll Bread Pudding

Apple Crumble Cheesecake

Pumpkin Pecan Crème Brûlée

Chocolate Pecan Bourbon Tart

Chocolate Trifle, Fresh Berries

Sticky Toffee Cake, Vanilla Cream

Pumpkin Petit Gateaux

\$75++ per adult

\$30++ per child under 12

Consuming raw or undercooked foods may increase your risk of foodborne illness, especially if you have certain medical conditions.
Menu items are subject to change without previous notice.