

THANKSGIVING

Angler
AND
Ale

Appetizers & Starters

Pumpkin Bisque
Pumpkin Seed Cranberry Crumble

Harvest Salad
Hydro baby Greens, Granny Smith Apples,
Pomegranate, Spiced Walnuts, Goat Cheese,
Apple Cider Vinaigrette

Heirloom Beets
Roasted Gold and Red beets, Pickled Asian Pears,
Mixed Greens, Goat Cheese Mousse

Farmers Market Salad Bar
Marinated European Cucumbers, Heirloom
Tomatoes, Shaved Carrots, Dried Cranberries,
Toasted Pecans, Garbanzo Beans,
Hydroponic Mixed Baby Lettuce
Sesame Asian Dressing, Balsamic Vinaigrette,
Blue Cheese Dressing

Charcuterie
Creminelli Coppa, Prosciutto di Parma,
Soppressata, Marinated Cerignola Olives,
White Anchovies, Eggplant Caponata,
Sweet Piquillo Peppers, Roasted Fall Tomatoes

Regional Artisanal California Cheeses
Assortment of Stephen's Local Jams, Honey and
Rustic Breads

Peel & Eat Key West Pink Shrimp
Spiced Horseradish Cocktail Sauce,
Lemon Wedges

Carving Station

Roasted Turkey Breast
Apple Brown Sugar Crust
Turkey Gravy, Cranberry Apricot Relish

Garlic Studded Prime Rib Of Beef
Herb Mustard Crust, Au Jus

Entrees

Smoked Dark Turkey
Applewood Smoked

Pumpkin Crusted Atlantic Swordfish
Beurre Noisette, Crispy Brussel Sprouts

Strozzapreti
Mushroom Medley, Broccoli Rabe,
Truffle Cream

Accompaniments

Roasted Garlic Mashed Yukon Potatoes

Pecan Bourbon Sweet Potatoes

Green Bean & Wild Mushroom Casserole

Sausage & Sage Brioche Dressing

Desserts & Sweets

Classic Pumpkin Pie
Chantilly Cream

Warm Apple Empanadas

Butter Rum Pecan Tart

Salted Caramel Cheesecake

White Chocolate Cranberry Bars

Chocolate Flourless Torte
Raspberry Coulis