



# Thanksgiving Menu

**Adults \$54 pp Children 4 - 12 \$23 kids 4 and under free**  
**Dinner Buffet from 3pm to 9pm in the Dolphin Ballroom. No a la carte menu.**  
**Reservations Highly Recommended. Call 305.743.7000 or Dial 0 within the Resort.**

## SOUPS AND SALAD

Oyster corn chowder

Organic field greens, radish, cucumbers, heirloom tomatoes, foccacia croutons, assorted dressings

Frisee and arugula salad, Poached pears, candied pecans, gorgonzola cheese, dried cranberry, orange sections

Butter bibb salad, walnuts, celery, apples, flame grapes, honey dressing

Grilled asparagus, Roasted Bell pepper and fresh mozzarella salad

Tricolor cauliflower, mushroom and artichoke ala grecque

Pickled okra, bell peppers, radish and beets

## DISPLAYS

Chilled seafood display

Oysters, shrimp, mussels, snow crab claws, cocktail, mignonette sauces

Tropical fruit display, Local Dragon fruit, watermelon, honey dew, cantaloupe, pineapple, mango, papaya key lime honey

Domestic and Artisanal cheeses  
Lavosh, flatbread, cracker

Antipasto display  
assortment of imported olives, meats and cheeses, roasted bell and peppadew peppers

Baked Brie in Brioche  
Prosciutto wrapped, red flame grapes

## ENTREES

Slow Roasted Turkey, cranberry sauce and giblet gravy

Honey glazed ham, Papaya Mango Chutney  
(CARVING STATION)

Pan Seared local grouper, sweet corn, tomato relish, Key lime Beurre Blanc

Peppercorn crusted sirloin, whole grain mustard jus  
(CARVING STATION)

Himalayan rock salt seared tuna (CARVING STATION)  
Seaweed salad, Sesame soy shoyzu

## SIDES

Exotic Mushroom ravioli, julienne vegetable, duexelle cream

Yukon gold mash potatoes

Chestnut sage stuffing

Green bean casserole  
Crispy onions

## KID'S STATION

Chicken fingers  
Macaroni & cheddar cheese  
pizza

## DESSERTS

Assorted cakes, pies and pastries