



24 NOVEMBER, 2022

THANKSGIVING DINNER

4-COURSE MENU

APPETIZERS

HOME MADE TURKEY TERRINE

Pistachio, Prunes, Cranberry Relish and Toasted Brioche

GOAT CHEESE TERRINE

Fresh Goat Cheese with Dried Fruits, Herbs and Cranberries served on a bed of Mixed Greens

SHRIMP COCKTAIL

Poached Jumbo Shrimp and Cocktail Sauce

CRAB CAKE

Mixed Greens, Aioli and Island Slaw

SOUPS + SALADS

PUMPKIN SOUP

with Sour Cream and Croutons

THANKSGIVING SALAD

Arugula Lettuce, Dried Cranberries, Apples, Caramelized Walnuts, Mango Vinaigrette

THINLY SLICED ROASTED BEETS

Mixed Greens, Blue Cheese Crumbles and Balsamic Vinaigrette

SALT

RESTAURANT | BAR



MAIN COURSE

OVEN ROASTED STUFFED TURKEY BREAST

Mashed Potatoes, Brussels Sprouts, Gravy
and Cranberry Sauce

FILET MIGNON

Rosemary Roasted Potatoes, Sauteed
Mushrooms and Demi Glace

GRILLED PORK CHOP

Sweet Mashed Potatoes, Baby Vegetables and Gravy

PAN FRIED SNAPPER FILET

Herb Rice, Sauteed Vegetables and Almond Butter

CRISPY DUCK BREAST

Quinoa, Wilted Spinach and Orange Sauce

DESSERT

KEY LIME PIE

TRADITIONAL PUMPKIN PIE

Served with Vanilla Sauce

CRÈME BRÛLÉE

Merengue, Brandy Snaps and Berries

TROPICAL FRUITS + BERRIES

Merengue, Brandy Snaps and Berries

\$89 P.P + SERVICE CHARGE