



Thanksgiving MENU

NOVEMBER 28TH
5:30PM – 8:30PM
THE TERRACE

SOUPS

Seafood Callaloo with Fried Okra
Pumpkin Bisque

FARMERS MARKET SALAD

Spinach, Romaine, Local Greens,
Shaved Parmesan, Tomatoes, Cucumbers,
Sundried Cranberries, Candied Pecans,
Toasted Coconuts, Raisin, Beets, Blue
Cheese Crumbles, Johnny Cake Croutons

DRESSINGS

Balsamic Vinaigrette, Green Goddess,
Passion Fruit Vinaigrette, Caesar Dressing

SIDES

Buttery Mashed Potatoes
Homemade Classic Stuffing
Five Cheese Baked Mac
Calypso Rice
Sautéed Root Vegetables

HOLIDAY DESSERTS

Chef's Selection of Desserts

CARVING STATION

Herb Roasted Turkey

Sage Gravy, Cranberry Sauce

Roasted Prime Rib

Rosemary-Bacardi Jus, Horseradish
Sauce, Wholegrain Mustard Sauce

Honey-Glazed Ham

Apple-Cruzan Rum Ginger Gastrique

CHEF ACTION STATION

Pan-Seared Scallops

Butternut Squash Puree, Fried Leeks,
Coconut Curry Sauce

Oven Roasted 5 Spiced Salmon

Lemongrass Ginger Beurre Blanc

Guava Braised Short Ribs

Herb Polenta, Crispy Shallots

RESERVE YOUR TABLE: 340-712-2120

\$110 per adult | \$45 children 12 and under | 20% gratuity will be added to all checks