



# 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: 340-712-2100

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