

THANKSGIVING

\$110++ per person

AMUSE BOUCHE

APPETIZER

crab and corn chowder

sweet yellow corn, potatoes, worcestershire crème fraîche

roasted and grilled mushrooms

whole grain mustard and gruyere sauce,
tarragon-garlic breadcrumbs

SALAD

spiced roasted cauliflower

toasted walnuts, brown butter, bacon lardons

baby autumn greens

grilled pears, candied pecans, triple crème brie, pecan vinaigrette

MAIN

herb roasted heritage breed turkey

confit dark meat, whipped yukon potatoes,
local honey glazed baby carrots, traditional gravy

black lime and chili dusted grouper

poblano-posole stew, lime crema, roasted calabaza squash

angus beef tenderloin

boursin potato gratin, haricot verts, caramelized shallots,
cabernet sauvignon sauce

grilled and roasted vegetable cannelloni

burrata, basil purée, black garlic pomodoro

butter poached warm water lobster tail

chive mashed potatoes, caviar, champagne sauce

DESSERT

key lime pie

graham cracker and cashew crust, vanilla bean whipped cream

kahlua coffee cheesecake

dark chocolate brownie, espresso caramel, chocolate espresso beans

pumpkin crème brûlée

caramelized sugar, cinnamon macaron

MIGNARDISE

espresso chocolate truffle



HOT TIN
ROOF
Key West