



THANKSGIVING BUFFET

first seating 12:00 pm | second seating 3:00 pm

unlimited mimosas

\$135++ per adult | \$55++ per child (5-12)

STARTERS

butternut squash bisque

maple-glazed croutons, corn bread & italian loaves

garden greens

radicchio, feta, watermelon radish, cherry tomatoes, dried cherry, roasted shallot vinaigrette

roasted beets

arugula, crumbled goat cheese, spiced pumpkin seeds, pomegranate, champagne vinaigrette

tri-color fingerling potato salad

garden herbs

fresh pulled mozzarella

banyuls vinegar-marinated local tomatoes, fresh basil, balsamic vinegar syrup

sweet potato salad

roasted honey crisp apple, celery hearts, maple dressing

mediterranean grilled vegetable platter

truffle marinade

fresh seasonal fruits and berries with honey & mascarpone cheese

DELICACIES FROM THE SEA

assorted sushi & sashimi

spicy tuna roll: tuna spicy sauce, sesame seeds

jb roll: salmon roll, cream cheese, sesame seeds

california roll: crab avocado, masago, sesame seeds

vegetable roll: asparagus, kampyo carrot

cold water oysters, gulf shrimp cocktail, snow crab cluster & marinated green lip mussels

smokey cocktail sauce, citrus remoulade, mustard sauce, saltine crackers, garlic butter, slice lemons

locally-smoked scottish salmon

traditional accompaniments

ARTISANAL CHARCUTERIE & CHEESES

prosciutto, mortadella, soppressata, chorizo, smoked gouda, french brie, manchego, irish cheddar, roquefort blue

artisanal breads, assorted chutneys, flavored oils, imported olives, bacon-onion jam

CARVING BOARDS

classic herb-roasted turkey

natural giblet gravy, orange cranberry compote

bourbon & brown sugar-glazed pit ham

pineapple chutney

chairman's reserve prime rib

green peppercorn cognac sauce, horseradish cream sauce

MAINS

maple bbq-glazed salmon

pineapple salsa

cioppino, mussels, clams, shrimp fennel purée

lobster tomato broth

SIDES

focaccia stuffing

italian sausage, sage & thyme

farmers pilaf, quinoa, cauliflower rice, yellow squash green lintels, mirepoux

manchego cheese crust

candied sweet potatoes

torched marshmallow frosting

butternut squash succotash

lima bean, peruvian potato

creamy wagon wheel mac & cheese

four cheese blend, buttered bread crumb

pancetta-braised brussels sprouts

figs, maple

DESSERTS

build your own cheesecake station

tahitian vanilla cheesecake assorted toppings: fresh cut strawberries, blueberries, raspberries, diced mango, chocolate brownie bites, chocolate chip cookies, blondie bites, toasted coconut, toasted almonds, nutella, chocolate, caramel, and strawberry sauces

pumpkin pie, pecan pie, macaroons, chocolate cake, assorted mini french pastries, salted caramel blondies

OCEAN 2000

restaurant & lounge



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Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server of any food allergy concerns prior to ordering.