

Plancha Thanksgiving Buffet

12PM-7PM

\$150 PER ADULT, \$58 PER CHILD (AGES 2-12)

Soup

Calabaza Bisque, Cinnamon Maple Whipped Cream

Composed Salads

Local Florida Heirloom Tomatoes Salad
with Avocado, Queso Fresco, and Key Lime Basil Vinaigrette

Tri-Color Baby Carrots with Beets
Pickled Onions and Cilantro Cumin Dressing

Esquites Mexican Street Corn Salad with Cotija, Lime and Chili

Tropical Seasonal Fruits & Berries

Autumn Greens

Hearts of Romaine, Mixed Greens, Spinach, Carrot, Cucumber
Radish, Olives, Cherry Tomatoes, Shaved Red Onion

Queso Cotija, Pan de Agua Croutons
Caesar, Chipotle Ranch, Balsamic Dressings

Cheese & Charcuterie

Drunken Goat, Mahon, Manchego, Jamón Serrano, Chorizo, Bresaola
Guava Paste, Marcona Almonds, Honeycomb

Raw Bar & Sushi

Chilled Shrimp, Crab Claws, Great South Bay Oysters
Rock Shrimp Aguachile, Spicy Tuna Maki Sushi, Tobiko California Roll
Vegetable Maki Roll, Yellowtail Hamachi Nigiri, Salmon Nigiri
Wasabi, Shoyu, Pickled Ginger, Cocktail Sauce
Fresno Chili Mignonette

Hot Entrées

Bahia Seafood Moqueca with Coconut Milk & Sweet Bell Peppers
Cochinita Pibil, Yucatán-Style Pulled Pork
Lobster Ravioli with Lemon Garlic Cream Sauce
Green Beans with Caramelized Onions and King Trumpet Mushrooms
Fried Brussels Sprouts with Apple Smoked Bacon
Buttermilk Yukon Gold Potatoes
Sugarcane Glazed Sweet Potatoes and Toasted Pepitas

Carving Station

Traditional Roast Turkey & Gravy
Cornbread Sausage & Sage Stuffing & Cranberry Relish
Brazilian Style Picanha
Chimichurri, Farofa, Plantains

Kids Buffet

Grilled Beef Filet
Chicken Parmesan
Mac & Cheese Gratin
Whipped Mashed Potatoes
Sweet Potato Casserole with Marshmallow Meringue
Butter Peas & Carrots
Tropical Fruit Salad

Desserts

Traditional Pumpkin Pie

Black Bottom Chocolate Pie

Dulce de Leche Apple tart

Sweet Potato Mini Cupcake with Marshmallow Pecan Topping

Spiced Pumpkin Custard

S'mores Chocolate Cup Chocolate Cup

Pumpkin Macaron

Chocolate Macaron

Lemon Macaron

