

The background of the entire page is a collage of autumn-themed illustrations. On the left, there are large, vibrant orange and red maple leaves. On the right, there are smaller, delicate leaves in shades of yellow, orange, and pink. At the bottom, there are more autumn leaves and two pumpkins, one of which is partially visible on the right side. The central text is set against a light cream-colored rectangular background.

Ravello

Thanksgiving Buffet

1pm-8pm

\$170 per adult, \$58 per child (ages 2-12)

Soup

Minestrone alla Genovese with Pesto

Antipasti & Salads

Pumpkin Patch Panzanella Salad

Roasted Brussels Sprout Caesar

Calamari & Cannellini Bean Salad

Celery, Fennel & Castelvetrano Olives Salad

Baby Heirloom Tomatoes, Bocconcini & Balsamico

Grilled Artichoke, Sundried Tomato & Farfalle Pasta Salad

Honey Bell Orange, Chioggia Beets, Goat Cheese & Pecans

Autumn Greens

Spinach, Baby Gems, Fall Mesclun, Baby Heirloom Tomatoes, Cucumbers

Carrots, Hearts of Palm, Radish, Pickled Onions, Asparagus

Goat Cheese, Parmesan, Focaccia Croutons, White Anchovies

Caesar, Ranch, Balsamic

Raw Bar & Sushi

Chilled Shrimp, Jonah Crab Claws, Oysters on Half Shell

Calabrian Cocktail Sauce, Cranberry Mignonette

Spicy Tuna Roll, California Roll, Vegetarian Maki

Yellow Tail Hamachi Nigiri, Salmon Nigiri, Wasabi, Pickled Ginger, Soy

Mediterranean Station

Grilled Artichokes, Marinated Olives, Dolma Stuffed Grape Leaves

Hummus, Muhammara Red Pepper Walnut

Roasted Eggplant Baba Ganoush, Naan, Lavash

Cheeses & Charcuterie

Fontina Val d'Aosta, Cambozola, Manchego
Prosciutto di Parma, Bresaola, Salame al Tartufo
Dried Apricots & Figs, Roasted Nuts, Grissini

Carving Station

Traditional Roast Turkey & Gravy
Cornbread Sausage & Sage Stuffing & Cranberry Relish
Florida Treasure Coast Snapper & Satsuma Mandarin Olive Relish
Fire Roasted NY Striploin with Chef Fabrizio Rub & Chianti Sauce

Hot Entrées & Sides

Fennel & Citrus Braised Beef Brisket
with Cipollini Onions and Heirloom Baby Carrots
Sage & Rosemary Chicken Breast
with Delicata Squash, Honey Crisp Apple Agrodolce
Rutabaga & Butternut Squash Parmesan Gratin
Baked Sweet Potatoes with Roasted Marshmallows
and Cinnamon Maple Glaze
Green Bean Casserole
with Cream of Mushrooms, Crispy Onions and Fontina
Creamy Yukon Mashed Potatoes

Action Station

Butternut Squash Ravioli with Bay Scallops, Sage and Brown Butter

Kids Buffet

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



Desserts

Traditional Pumpkin Pie

Black Bottom Chocolate Pie

Dulce de Leche Apple

Sweet Potato Mini Cupcake with Marshmallow Pecan Topping

Spiced Pumpkin Custard

S'mores Chocolate Cup Chocolate Cup

Pecan Mini Tart

Assorted Candy Jars

Pumpkin Macaron

Chocolate Macaron

Lemon Macaron

Gelato Station

Vanilla

Chocolate

Pumpkin Spice

Blood Orange Sorbet

Toppings

Whipped Cream

Cranberry Sauce

Vanilla Crème Anglaise

Toasted Pecan

Cinnamon Crumble

Warm Delights

White Chocolate Cranberry Bread Pudding

Apple Cobbler

Dubai Style "Scoop" Cookie