



# BOCA LANDING

PRIME SEAFOOD • CRAFTED COCKTAILS

ON LAKE BOCA AT THE  
WATERSTONE RESORT & MARINA



*Please join us for a*

## THREE COURSE PRIX FIXE THANKSGIVING DINNER



**Thursday, November 23, 2017**

Dinner seatings will begin at 3:00 PM with a last seating at 9:00 PM

**THREE COURSE PRIX FIXE MENU \$65 PER PERSON**

**WINE PAIRING ADDITIONAL \$25 PER PERSON**

**CHILDREN'S MENU \$25 PER CHILD**

*Tax and gratuity not included*



Boca Landing welcomes you and your family to celebrate Thanksgiving with us.

Chef Matthew Mixon and his culinary team have prepared a special 'Three Course Prix Fixe' Thanksgiving menu where you can enjoy Boca Landing's version of traditional favorites with Chef Mixon's uncompromising flair.

**RESERVATIONS REQUIRED WITH A CREDIT CARD. 24 HOUR CANCELLATION REQUIRED.  
PLEASE CALL 561.226.3022**

# THREE COURSE PRIX FIXE THANKSGIVING DINNER



Boca Landing welcomes you and your family to celebrate Thanksgiving with us. Executive Chef Matthew Mixon has prepared a special Three Course Prix Fixe Thanksgiving menu where you can enjoy Boca Landing's version of traditional favorites. Expertly chosen wine pairings will also be available to highlight each course.

## PRIX FIXE MENU \$65 PER PERSON WINE PAIRING ADDITIONAL \$25 PER PERSON

*Tax & gratuity not included*

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### FIRST COURSE

CHOOSE A FAVORITE

Roasted Deep Plum and Golden Beet Salad, Toasted Pistachios and 30 Year Balsamic Vinegar  
Maine Lobster Bisque with Crème Fraiche Foam, House Made Brioche Croutons and Chive Snip  
Charred Twice Sautéed Acorn Squash with Creamy Venetzi Ricotta and Oregano and Tawny Port Drizzle

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### SECOND COURSE

YOUR DECISION

Slow Braised Short Rib, with Butter and Marshmallow Sweet Potatoes;  
Local Broccoli Sautéed with Gilroy Garlic Cloves  
Grilled Salmon with Butternut Squash and Sizzled Leek Risotto with Charred Asparagus  
Roasted Zimmerman Farms Turkey Pumpkin and Yukon Smashed Potatoes,  
Oven Roasted Parsnips, Wild Gizzard Gravy and Indian Maze Cornbread  
House Brine Grilled Center Cut Pork Chop, Gently Sautéed Broccoli, Plugra Rich Mashed Chive Potatoes

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### THIRD COURSE

THE FINALE

Pecan Tart with Jack Daniels Glazed Sugar  
Pumpkin Cheese Cake  
Praline Gelato  
Deconstructed Pumpkin "Pie"



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