



Thanksgiving Day Brunch

Thursday, November 24th, 2016
12:30 to 4:00 p.m.

SIGNATURE FLORIDIAN ICED TEAS

Hibiscus-Strawberry-Basil Iced Tea
'Tribute' Clementine-Lemon Arnold Palmer Tea

SALADS, SOUPS, AND CHARCUTERIE

Butternut & Ginger Bisque
chives | toasted peanuts

Florida Pink Shrimp and Baby beets Salad
young winter arugula | crumbled goat cheese

Crispy Kale and Garbanzos Salad
candied bacon bites | confit cherry tomatoes

Israeli Couscous Salad
sundried cranberries | cilantro | Medjool dates | Florida orange | cubed feta

Roasted Pumpkin & Spinach Salad
pine nuts | manchego cheese

Parmigiano Cauliflower~Parsley Salad
shaved white mushrooms | lime | white truffle oil vinaigrette

Mediterranean
chick pea hummus | baba ghanoush | tabbouleh | black olive tapenade
flavored lavash | pita

Baby Greens Salad & Traditional Caesar Salad Station

Antipasto Station
prosciutto di parma & melon | mortadella | bresaola cured beef
foie gras mousse paté | artisan local sausages | assorted mustards | pickled vegetables

SEAFOOD BAR

spiced shrimp cocktail | rock & king crab | oysters on the half shell
vodka cocktail | Florida mustard sauce | black pepper mignonette

Gravlax Salmon
fresh dill cure | traditional condiments | herb boursin cream cheese

Yellow Fin Tuna & Faroe Salmon Sashimi
roasted red pepper | Florida citrus ponzu | crispy rice noodle

TURKEY OMELET

Made to order with traditional ingredients and our additions of slow roasted turkey chunks | turkey sausage | fresh sage | Indian corn

ENTRÉES

Thanks “for” Giving Turkey

Herb butter-basted and slow roasted, carved to order and served with Hialeah chorizo cornbread stuffing | giblet gravy | cranberry sauce

Butternut Squash Ravioli

sage | brown butter | light cream sauce

Lobster Benedict

wilted spinach | white truffle hollandaise | brioche bread

Neomi’s ‘24-hour’ Short Ribs

drunken in red wine | pearl onions | root vegetable ragout

Piquillo Chili Crusted Grouper

grapefruit beurre blanc | roasted Yukon gold carpaccio

Surf & Turf Pot Pie

pulled chicken & poached shrimp | pie spices | crispy corn | caramelized onions

TRIMMINGS

butter whipped potatoes | baked yams with molasses streusel
green bean casserole with pancetta | sautéed baby vegetables
vegetable paella rice with artichokes and olives
pretzel bread | fresh baked dinner rolls | lavash | breadsticks

THANKS FOR OUR KIDS!

mini slider burgers & curly fries
chicken tenders | honey mustard | BBQ sauce | ketchup
mac’n’cheese | buttered corn
‘healthy snacks’ | carrot & celery sticks | ranch dip
...and for dessert, **Decorate Your Own Pumpkin Cupcakes!**

SWEET TOOTH

A holiday array of sweet treats including
classic pumpkin pie | maple cheesecake with pears | southern chocolate chess pie
cranberry - strawberry “pop tarts” | butterscotch - pecan cupcakes | red velvet cake pops
sweet potato danish bread pudding with spiced rum dulce de leche

\$55 per adult | \$25 per child ages 5-12 | ages 4 and under eat free
\$20 for unlimited champagne | mimosas | bellinis
Prices are not inclusive of tax or gratuity