



## Thanksgiving Day Brunch

Thursday, November 24<sup>th</sup>, 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*