



Seaview's Thanksgiving Feast

Thursday, November 22, 2018

\$46.95 Adults / \$26.95 Children 6-12 / Children 5 & under Free

Artisanal Cheese & Charcuterie Display

Fresh Baked Breads, Imported & Domestic Cheese, Cured Meats

Soup

Spiced Butternut Squash Bisque, Cinnamon Whipped Cream
Chicken, Sausage, White Bean & Kale

Salads

Autumn Greens, Baby Spinach
Romaine Lettuce, Assorted Dressings & Toppings.
Cavatappi, Mushrooms, Parmesan, Wilted Arugula, Cherry Tomatoes, Truffle Vinaigrette.
Quinoa, Grilled Asparagus, Red Onion, Goat Cheese, Lemon Vinaigrette.
Roasted Sweet Potato, Dried Cranberry & Candied Pecans, Maple-Cider Vinaigrette.
Roasted Golden Beet Salad, Sweet Onion, Radicchio, Sherry Vinegar Dressing.
Roasted Fingerling Potato, Bay Scallops, Red Onion, Rocket Lettuce, Balsamic Dressing.

Raw Bar

Oysters, Clams & U-Peel Shrimp, Cocktail Sauce & Lemon Wedges.

Entrees

Citrus Brined Pork Loin, Sweet Potato, Chorizo & Onion Hash,
Caramelized Apples, Calvados Demi-Glace.
White Fish Francaise, Pickled Celery & Cous Cous Salad, Lemon-Butter Sauce.
Chicken Breast Marsala, Saffron Rice Pilaf, Wild Mushroom Marsala Sauce.
Apple Cider Braised Beef Short Ribs, Herbed Trofie Pasta, Pan Gravy.
Roasted Garlic Mashed Potatoes, Whipped Sweet Potatoes, House Made Sage Stuffing,
Roasted Winter Root Vegetables

Carving Stations

Herb Crusted Whole Turkey, Fresh Cranberry Sauce & Gravy.
Honey Glazed Bone-In Ham, Cracked Mustard Sauce.

Assorted Dessert Display

Apple Pie, Pumpkin Pie, Bourbon Pecan Pie, Butternut Squash Parfaits,
Chocolate Mousse Parfaits, Cranberry Apple Tarts, Pumpkin Cheesecake,
Assorted Mini Pastries, Chocolate Praline Cupcakes,
Cookies, Sticky Toffee Pudding & Brandy Apple Raisin Cobbler