

Happy Thanksgiving

Thursday 25th November 2021

Dinner Menu

1st

Roasted Parsnip Soup with Vanilla

Earthy and bright tasting soup made with parsnip and finished with a hint of vanilla extract

Or

Beet & Goat Cheese Salad

Vibrant flavors of Beets, Arugula, Avocado, Pecan and Goat Cheese with Balsamic Vinegar and Maple Syrup Dressing

2nd

Roasted Turkey Dinner

Roast Turkey (White and Dark) with Stuffing, Brussel sprouts, Mashed Potato, Gravy and Cranberry Sauce

Or

Beef Tenderloin

Angus Beef Tenderloin with Green bean and Mushroom Casserole with Fried Onion, Rosemary Potato and Red Wine Jus

Or

Seafood Risotto with Lobster Tail

Saffron and Lobster Bisque flavored Risotto with Mussels, Clams and Calamari Topped with Buttered Lobster Tail

Or

Stuffed Butternut Squash

Wild Rice Stuffed Butternut Squash with Carrots, Celery, Walnuts, Cranberry and Thyme

3rd

Pumpkin Brownie Swirl Pie

Spiced Pumpkin Based Custard Filling with Chocolate Chips, Flavored with Cinnamon and Served with Vanilla Ice Cream

Or

Caramel Apple Cheesecake

Toasted Walnut and Graham Cracker Crumbs with Apple Brandy Caramel Sauce and Apple Slices

\$65.00 per person, plus 17% Gratuity

Please call or email for reservations
Ph: 238-0222, E: marneaud@thereefs.bm

