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Thursday, November 22, 2018

Dinner seatings will begin at 3:00 PM with a last seating at 8:00 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

CHOOSE A FAVORITE

Roasted Deep Plum Beet Salad, Toasted Pistachios and 30 Year Balsamic Vinegar Maine Lobster Bisque with Crème Fraiche, House Made Brioche Croutons and Fresh Snip Chives Individual Boca Landing Shrimp Cocktail

SECOND COURSE

YOUR DECISION

Traditional Thanksgiving Roasted Zimmerman Farms Turkey with Yukon Smashed Potatoes, Gizzard Gravy, Cornbread Stuffing and Glazed Baby Carrots 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

THIRD COURSE

THE FINALE

Pecan Tart with Jack Daniels Glazed Sugar **Praline Gelato** Pumpkin "Pie" Pumpkin Mousse Tart

