



Thanksgiving Day Specials

Served 2pm - 9pm

Small Plates

~ Kale Salad ~ \$8

Pancetta. Apples. Goat Cheese. Pomegranate. Candied Pecans. Mustard Vinaigrette.

~ Mushroom Risotto ~ \$8

Sage. Truffle. Cranberry. Orange Jus.

Main Course

~ Maple Roasted Turkey with Giblet Gravy ~ \$32

Whipped Potatoes. Thyme Brown Sugar Carrot's. Orange Cranberry Compote. Apple Chorizo Stuffing.

~ Roasted Pork Tenderloin with Apricot Glaze ~ \$28

Roasted Sweet Potato. Candied Brussel Sprouts. Sweet Cornbread

~ Pumpkin and Butternut Squash Ravioli ~ \$28

Brown Butter. Sage. Mascarpone Cheese. Toasted Almonds

Sweet Bites

~Apple Crisp Bread Pudding, Warm Nutmeg Anglaise ~ \$8

~ Pumpkin Tart. Marshmallow Crust. Candy Pecans. Vanilla Bean Ice Cream ~ \$8

Open 7am – 9:30pm ~ Full Menu will be served. Dinner Reservations Suggested ~ 305.295.6550

Culinary Team

Matthew Slattery / Craig Harden / Kevin Lundry / Julio Queveido