



THANKSGIVING FEAST 2025

\$155 ADULTS | \$55 KIDS

PICKINS'

Artisanal Bread Display

Charcuterie and Local Cheeses
Dried Fruits And Nuts, Organic Honeycomb
and Marmalades

Artisan Flat Breads, Rosemary
Olive Oil Crisp, Assorted Breads

Pickled Carrot, Pickled Cauliflower, Pickled Fennel

Buffalo Fried Chicken Dip

Southern Relish Spread

Drunken Mustard Pork Rillettes

COMPOSED IN THE GARDEN

ROASTED FINGERLING POTATO SALAD

Arugula, Ricotta Salata, Pickled Peppers,
Green Goddess Dressing

HEIRLOOM TOMATO SALAD

Pickled Beets, Olive Baguette Crisp, Shaved
Fennel, Florida Citrus Kale & Romaine

CAESAR SALAD

Parmesan, Rosemary Focaccia Croutons,
Roasted Tomato

PICKED & TRIMMED

Tuscan Kale, Romaine Lettuce,
Whole Baby Green Leaves, Arugula & Radicchio
Candied Pecans, Charred Carrots, Roasted
Portabella, Toasted Sunflower Seeds,
Tomato, Cucumber, Dried Cherries,
Dried Cranberries, Golden Raisins,
Parmesan, Local Bleu Cheese, White Cheddar

Caesar Dressing, Champagne Dressing,
Balsamic Dressing, Ranch Dressing

Oil and Vinegar Bar

UNDER THE KNIFE

WHOLE ROASTED TURKEY

Giblet Gravy, Cranberry Jam

GARLIC & HERB RUBBED PRIME RIB

Horseradish Cream, Black Cherry Jus

FIXINS

Traditional Cornbread Stuffing

Mashed Potato & Pan Gravy

Green Bean Casserole

Hot Honey Glazed Napa Cabbage & Carrots
Caulifredo, Toasted Pine Nuts

Sweet Potato Casserole

AT THE ICE BAR

Coldwater Oysters / Poached Shrimp /
Crab Claw / Peach - Whiskey Mignonette /
Cocktail Sauce / Cajun Remoulade / Lemons /
Hot Sauce Bar

Assorted Sushi / Sashimi / Accoutrements

FORMAL FARE

CAJUN SMOKED PORK LOIN

Butter Roasted Squash, Fried Apples,
Onion Jam & Jus

BLACKENED ATLANTIC SALMON

Turnip Agrodolce, Fregola Sarda, Lemon Aioli

PULLED LAMB LEG

Beans & Greens

CHEFS SMALL BITES

COUNTRY HAM & BISCUIT

Pimento Cheese, Spiced Strawberry Pepper Jelly

BLUE CORN GRITS

Duck Confit, Chow Chow, Caviar,
Black Garlic Crema

