

Harvest  bistro

# Thanksgiving Buffet

November 25, 2021

## SOUP

### Roasted Butternut Squash

Fried Sage, Pumpkin Seeds

## HARVEST SALAD BAR

Artisan Mixed Greens, Romaine Lettuce, Tomato, English Cucumber, Shaved Red Onions, Carrots, Marinated Garbanzo, Smoked Bacon, Sliced Olives, Candied Walnuts, Feta, Blue Cheese, Cheddar Cheese

House Made Dressings:

Ranch, Italian, Balsamic Vinaigrette, Caesar, Cold Press Olive Oil, Red Wine Vinegar

### Brussel Sprout Slaw

Florida Citrus Vinaigrette, Reggiano, Marcona Almonds

### Fall Grain Salad

Quinoa, Tuscan Farro, Blistered Grapes, Cranberries, Pistachios, Apple Cider Vinaigrette

## CHARCUTERIE & CHEESE BOARD

Selection of Fine Artisan Cheese and Cured Meats  
Harvest Jams, Dried Fruits, Nuts, Whole Grain Mustard, Cornichon, Smoked Paprika Butter, Hearth Baked Breads and Sweet Rolls

## PASTA

### Mac & Five Cheeses

Orecchiette Pasta, Parmesano Reggiano

### Puttanesca

Tuna Confit, Pomodoro Sauce, Capers, Olives, Pinto Grigio

## SEAFOOD DISPLAY

### Shrimp Cocktail

Poached Shrimp, House Made Cocktail Sauce, Lemon

## CARVING STATION

### Whole Roasted Carolina Turkey

Signature Cranberry Chutney, Country Gravy  
Wild Mushroom & Sage Stuffing, Florida Corn Casserole

### Slow Cooked Pitt Ham Glazed with Maple and Brown Sugar

Pineapple and Golden Raisin Chutney

### Pan Roasted Scottish Salmon

## SIDES

### Braised Peppers

### Sweet Potato Casserole

Marshmallow Brulee

### Green Bean Casserole

Cream of Mushroom, Crispy Vidalia Onions

### Florida Corn Casserole

## DESSERTS

Assorted Selection of Autumn Themed Desserts to Accent the Season

\$58 per Adult

\$28 per Child Ages 6-12

Kids 5 and Under are Complimentary

Plus tax and gratuity.