The Palm Court
Thanksgiving Grand Fête
Thursday November 23rd 2023

STATION
Artisanal Local Cheeses and Charcuterie
Antipasti and Seasonal Fruit
Carving
Roast Turkey with Gravy
Glazed Ham with Pineapple Chutney
Seafood on Ice
King Crab, East Coast Oysters, Shrimp, Lobster
Served with Cocktail Sauce and Champagne Mignonette
Sushi
Salmon Nigiri, Tuna Nigiri, California Rolls, Spicy Tuna Rolls, Avocado Rolls, Cucumber Rolls

SOUP
Sweet Potato Soup
Shrimp Bisque
Artisanal Breads

SALAD
Cranberry Pear Salad, Citrus Vinaigrette
Brussels Sprout and Kale Salad, Dijon Vinaigrette
Roasted Squash Salad, Creamy Mascarpone Dressing
Baby Gem Salad, Caesar Dressing
Seasonal Shaved Salad, Red Wine Vinaigrette
Citrus Gorgonzola Salad, Cranberry Vinaigrette

ENTRÉE
Roasted Chicken with Confit Baby Fennel
Sautéed Striped Bass with Parsnip Purée
Turkey Dressing with Rich Turkey Gravy
Candied Sweet Potatoes with Marshmallows
Crispy Brussels with Maple Dijon
Five Cheese Baked Macaroni and Cheese

DESSERT
Chocolate Fondue
Strawberry, Pineapple, Banana, Pound Cake, Biscotti
Oreo, Stroopwafel, Caramels, Red Vines, Pretzel Sticks
Pumpkin Pie with Whipped White Chocolate Ganache
Rustic French Apple Tart
Pecan Pie with Almond Streusel
Tropical Fruit Choux
Salted Butter Caramel Cake
Cranberry Sponge Tart

ADULTS  295
12 YEARS OF AGE OR UNDER  125

Please inform your server of any allergies.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Beverages and taxes are not included. 18% gratuity will kindly be added to your check.