

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