

# Thanksgiving Specials

## Appetizers

### **Bloody Mary Oysters \$16**

Panko Crusted Oysters, Horseradish Gastrique, Pickled Heirloom Tomato and Cucumber, Spicy Aioli, Celery Leaves

### **Roasted Bone Marrow \$13**

With Bacon Marmalade, Grilled Garlic Crostini

### **Pimento Cheese Toast \$14**

Pimento Cheese with Grilled Chorizo Sausage and Flame Roasted Jalapenos with a Guava BBQ Sauce

## Entrée Selection

### **Citrus Brined Turkey \$32**

With Traditional Home Style Stuffing, Baked Sweet Potato with Honey Butter, Mashed Red Bliss Potatoes, Deconstructed Green Bean Casserole, House-Made Cranberry Jelly, and Turkey Gravy

### **Pork Shank \$35**

Braised Pork Shank over Smoked Gouda Polenta and Honey Glazed Fried Brussel Sprouts, with Apple Gastrique and Demi Glaze

### **Crabcake Stuffed Black Grouper \$42**

Paella Risotto with Shrimp, Mussels, Andouille Sausage, Crab Claws, Saffron Broth

### **Slow Roasted Prime Rib \$38**

Herb Crusted Prime Rib with Potato Gratin, Asparagus, Horseradish Cream and Au Jus

## Dessert Selection \$8

**Individual Pumpkin Pie, Chantilly Cream**

**Bourbon Pecan Pie, Vanilla Bean Ice Cream**

**Personal Apple Pie, Salted Caramel Gelato**