

Thanksgiving Bounty

PREFIX MENU

NOVEMBER 26, 2020 | 11AM - 9PM

FIRST COURSE

CLASSIC SPINACH SALAD

Spinach, Shallots, Bacon Lardons, Shitake
Mushrooms, Fresh Herbs, Buttermilk Dressing

OR

POTATO LEEK

with Chives and Truffle Oil

SECOND

ROASTED TURKEY DINNER

White and Dark Meat, Giblet Gravy,
Butter Mash Potatoes, Sage Stuffing,
Orange Bourbon Cranberry Sauce,
Green Beans

OR

POMEGRANATE GLAZED SALMON

Searched Brussels Sprouts, Roasted
Corn, Onions, Bell Peppers

OR

LEMON THYME ROASTED CHICKEN BREAST

Fingerling Potatoes, Charred
Broccolini, Lemon Butter

DESSERT

PUMPKIN PIE

with Chantilly Cream

OR

PECAN PIE

Whipped Cream and Cinnamon

\$65++ ADULTS

\$35++ KIDS

A LA CARTE

AVOCADO CHIMICHURRI CROSTINI | 15

Diced Avocado, Chimichurri,
Micro Cilantro, Seedy Baguette

OR

CRAB CAKES | 20

Chipotle Aioli,
Roasted Corn Salsa

OR

CALAMARI | 20

Sweet Thai Chili, Lime Ancho Aioli

FROM THE GARDEN

THE ROYCE | 16

Baby Romaine, Red Leaf,
Avocado, Bacon, Parmesan,
House Made Ranch

OR

CLASSIC CAESAR | 13

Creamy Dressing, Croutons, Black
Peppercorn, Parmesan Cheese

OR

CAPRESE SALAD | 16

Fresh Mozzarella, Heirloom
Tomatoes, Basil, EVOO,
Balsamic Vinegar

ENTRÉE

PAN SEARED SEABASS | 48

Potato Anna, Sautéed Spinach, Mustard Chive Sauce

VEGETABLE CURRY BOWL | 24

Malaysian Curry, Seasonal Vegetables, Brown Rice

CHARRED RIBEYE | 52

Fresh Herbs, Aged Balsamic, Smashed Fingerling Potatoes,
Broccolini

COFFEE RUB PORK TENDERLOIN | 34

Roasted Sweet Potato, Charred Asparagus,
Bourbon Peach Glaze