

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 SOUP
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

PECAN PIE

Whipped Cream and Cinnamon

A LA CARTE

AVOCADO CHIMICHURRI CROSTINI

Diced Avocado, Chimichurri,
Micro Cilantro, Seedy Baguette

OR

CRAB CAKES

Chipotle Aioli,
Roasted Corn Salsa

OR

CALAMARI

Sweet Thai Chili, Lime Ancho Aioli

FROM THE GARDEN

THE ROYCE

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

OR

CLASSIC CAESAR

Creamy Dressing, Croutons, Black
Peppercorn, Parmesan Cheese

OR

CAPRESE SALAD

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

ENTRÉE

PAN SEARED SEABASS

Potato Anna, Sautéed Spinach, Mustard Chive Sauce

VEGETABLE CURRY BOWL

Malaysian Curry, Seasonal Vegetables, Brown Rice

CHARRED RIBEYE

Fresh Herbs, Aged Balsamic, Smashed Fingerling Potatoes,
Broccolini

COFFEE RUB PORK TENDERLOIN

Roasted Sweet Potato, Charred Asparagus,
Bourbon Peach Glaze