



**Thanksgiving Nov 23<sup>rd</sup> 2017**

**Welcome glass of Prosecco or Rum Punch**

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CHEFS AMUSE GUELE

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PUMPKIN AND BACK BEAN SOUP

LOBSTER AND MUSHROOM TART WITH SHRIMP SAUCE

FRESH VEGETABLE STRUDEL AND GOATS CHEESE WITH SWEET CHILLI SAUCE

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CHEFS GARDEN SALAD

CAESAR SALD WITH GARLIC CROUTONS, ANCHOVIES AND PARMESAN

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THANKSGIVING TURKEY WITH GLAZED HAM, CRANVERRY AND ALL THE TRIMMINGS

FRESH LOCAL CATCH OF THE DAY

ANEGADA LOBSTER THERMIDOR or WITH LIGHT CURRY SAUCE

FILET MIGNON WITH PORT WINE SAUCE AND CARIBBEAN FRIED ONIONS

FETTUCINI WITH TOMATO AND BASIL PESTO  
Add chicken or shrimp

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CINNAMON APPLE PIE WITH CREAM CHANTILLY

THANKSGIVING PUMPKIN PIE WITH TOASTED ALMONDS

SELECTION OF ICE CREAMS

*\$79 PER HEAD PLUS 15% SERVICE CHARGE - PART PROCEEDS TO CARROT BAY RESTORATION FUND*

