



EAU PALM BEACH  
*Resort & Spa*

**Thanksgiving 2018**

**Thursday, November 22, 2018**

**Time: 11am-3pm**

**\$125 per adult \ \$35 children ages 5-12**

**Children 4 and under complimentary**

***Price includes bottomless Bloody Marys and Mimosas***

**Starters**

Breakfast Pastries, Bagels, Toast  
Artisan Bread Display, Whipped Butter  
Tropical Fruit, Fresh Berries  
Imported & Domestic Cheeses, Grapes, Marcona Almonds, Assorted Crackers  
Charcuterie, Olives, Cornichons, Mustards, Pickled Vegetables  
Smoked Salmon, Smoked Trout, Red Onion, Egg, Tomato, Capers

**Soup**

Porcini Bisque, Chives

**Compressed Salads**

Winter Squash, Dried Fruit, Toasted Almonds, Honey Sherry Vinaigrette  
Traditional Caesar, White Anchovies, Garlic Brioche Croutons, Shaved Parmesan  
Waldorf, The Season's Finest Apples, Celery, Walnuts  
Baby Spinach, Pancetta, Gruyere, Tomatoes, Sweet Onion, Grain Mustard Dressing  
Red Wine Poached Pears, Pt. Reyes Blue Cheese, Candied Cashews, Arugula, Citrus Dressing  
Roasted Beets, Goat Cheese, Hazelnuts, Watercress, Frisee, White Balsamic Dressing  
Grilled Vegetable Antipasti

**Raw Bar**

Chilled Jumbo Shrimp, Crab Claws, Oysters on the Half Shell, Ceviche  
Mango Cocktail Sauce, Mustard Sauce, Champagne Mignonette, Citrus

**Egg & Omelet Station**

**Crepes**

Nutella, Banana  
Smoked Ham, Brie



EAU PALM BEACH  
*Resort & Spa*

**Thanksgiving 2018**

**Thursday, November 22, 2018**

**Time: 11am-3pm**

**\$125 per adult \ \$35 children ages 5-12**

**Children 4 and under complimentary**

***Price includes bottomless Bloody Marys and Mimosas***

**Risotto**

Butternut Squash, Sage, Mascarpone  
Lobster, Lemon, Tarragon, Parmesan, Rich Shellfish Stock

**Sushi**

Assorted Maki Rolls, Wakame, Edamame, Soy, Wasabi

**Carving**

Citrus Brined Whole Turkey, Cranberry Sauce, Herb Mayo, Sage Gravy  
Slow Roasted Ribeye, Horseradish Sauce, Au Jus  
Banana Leaf Wrapped Grouper, Caribbean Fruit Salsa, Sour Orange Butter Sauce

**Sides**

Buttermilk Whipped Potatoes, Snipped Chives  
Traditional Stuffing Buttery Brioche, Fresh Herbs  
Braised Winter Greens  
Green Bean Casserole, Fried Shallots  
Sweet Corn Succotash, Chive Butter  
Baked Sweet Potatoes, Maple Chipotle Glaze, Candied Pecans

**Children's Offerings**

Mac N Cheese, Chicken Tenders, French Fries, Cheese Pizza

**Dessert Display**

Sweet Potato Ginger Tiramisu  
Maple Pumpkin Butter Cake  
Traditional Pumpkin Pie  
Vanilla Apple Cider Panna Cotta, Gingersnap Cookie  
Apple Cranberry Cobbler  
Salted Caramel Croissant Pudding, Rum Anglaise  
Apple Almond Hand Pie  
Chocolate Pecan Tartlets  
Hot Chocolate Cheesecake, Gingerbread Sable  
White Chocolate Quince Verrine  
Chocolate Hazelnut Opera Torte  
Autumn Spice Crème Brûlée