



EAU PALM BEACH
Resort & Spa

Thanksgiving Dinner 2019
Thursday, November 28, 2019 from 5 - 7pm
\$95 per adult, \$35 children ages 5-12 (4 and under complimentary)
Price includes bottomless Bloody Marys and Mimosas

The Garden Patch

Baby Mixed Greens, Romaine Lettuce, Arugula
Tomatoes, Cucumbers, Carrots, Baby Zucchini, Herb Croutons, Olive Medley, Onions, Roasted
Pumpkin Seeds, Toasted Almonds, Dried Cranberries.
Butter Milk Ranch Dressing, Champagne Vinaigrette, Balsamic Vinaigrette

Salad

Panzanella Salad, Basil, Cucumbers, Nicoise Olives, Crisp Bread, Red Onion, Citrus EVOO
Roasted Baby Beet Salad, Pea Tendrils, Smoked Blue Cheese, Key Lime Honey Emulsion
Madras Scented Calabaza Squash Salad, Dried Cranberry, Red Onion, Minus 8 Vinaigrette

Raw Bar

Poached Shrimp, Oysters on the Shell, Crab Claws, Smoked Salmon Display, Sushi
Cocktail Sauce, Champagne Mignonette, Mustard aioli, Tabasco, Lemon

Pasta Station

Orecchiette Pasta, Ricotta Ravioli, Gemelli Pasta
Basil Pesto, Pomodoro, Parmesan Cream Sauce

Accompaniments: Asparagus, Mushrooms, Grilled Chicken, Crumbled Sausage,
Roasted Peppers, Onions, Petit Shrimp, Spinach, Garlic, Shallots, EVOO, Parmesan Cheese,
Red Pepper Flakes

Hot Entrée Bar

Pork Bacon Wrapped Tenderloin, Sundried Tomato Chickpea Stew, Charred Scallions
Rainbow Trout, Creamed Kale, Roasted Butternut Squash Vinaigrette
Braised Short Rib, Anson Mills Grits, Haricot Vert Escabeche, Smoked Tomato Emulsion
Sweet Potato Casserole- marshmallows, Toasted Coconut, Spiced Pecans
Herb & Garlic Roasted Brussel Sprouts, Balsamic Glaze
Traditional Sage & Sausage Stuffing
Buttermilk Whipped Potatoes, snipped chives



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Carving Station

Carved Whole Turkey, Giblet Gravy, Grand Marnier Cranberry Orange Relish
Cedar Scented Salmon Fillet, Grapefruit Chimichurri
Tomahawk Rib Roast- Horseradish Crème, Au Jus, Bernaise, Yorkshire Pudding

Sweet Confections & Bakery

Artisanal Bread Display- Whipped Butters, Jams, Preserves

Pumpkin Latte Cupcakes, Sweet Potato Ginger Tiramisu, Pumpkin Whoopie Pies, Pumpkin Pie,
Chocolate Peanut Butter Pie, Apple Cider Panna Cotta, Apple Cranberry Cobbler, Salted
Caramel Bread Pudding, Apple Almond Strudel, Chocolate Pecan Tart, Hot Chocolate
Cheesecake, White Chocolate Quince Verrine, Poached Pear & Mascarpone, Opera Tart,
Apple Butter Crème Brulee