

THE REGIONAL

THANKSGIVING BUFFET

THURSDAY, NOVEMBER 28, 2019 | \$75 PP*

PUBLIC HOUSE BUFFET

CHILLED SELECTIONS

OLD BAY POACHED FL PINK SHRIMP

traditional cocktail sauce & citrus

SALAD DISPLAY

Caesar | sourdough croutons, domestic parmesan

Classic Greek | cucumbers, vine ripe tomatoes,
sweet peppers, feta, charred chickpeas

Gem Salad | sweet corn, roasted tomato, fried okra

ORZO & BLACK-EYED PEA GREEK SALAD

SORGHUM & ROASTED VEGETABLES

DEVILED EGGS

PANTRY KITCHEN DISPLAY

SEASONAL FRUIT

DESSERTS

MAPLE PUMPKIN PIE

APPLE TARTS

MINI BOURBON PECAN PIE

CRANBERRY ORANGE LAYER CAKE

CHOCOLATE CARAMEL VERRINE

*\$75 per person

\$25 for children 12 and under

7% tax & 18% gratuity will be added to final bill

PUBLIC HOUSE BUFFET

HOT SELECTIONS

TOMATO PIE

FRIED CHICKEN
honey, hot sauce

LOCAL WAHOO
salsa verde

BRAISED SHORT RIBS
creamed FL corn

LEMONY ORZO RISOTTO
roasted tomatoes

LOCAL GREEN BEANS
crispy shallots

ROASTED SEMINOLE PUMPKIN WITH SAGE

GRILLED, ROASTED & RAW VEGETABLES
green goddess dressing, jalepeño ranch

FROM THE KITCHEN (ordered at the table)

TRADITIONAL THANKSGIVING ITEMS

ROASTED BREAST OF HERITAGE
BREED TURKEY

HERBED BRAISED TURKEY THIGHS

ROASTED TURKEY LEG CONFIT

PRIME RIB OF BEEF
horseradish aioli, charred scallions, herb au jus

FOR THE TABLE

WHIPPED YUKON GOLD POTATOES

CLASSIC STUFFING
celery & herbs

HOUSE SAUSAGE & CORNBREAD STUFFING

TURKEY GRAVY