

THE REGIONAL

THANKSGIVING BUFFET

THURSDAY, NOVEMBER 24, 2022 | \$85 PP*

CHILLED SELECTIONS

OLD BAY POACHED FL PINK SHRIMP
traditional cocktail sauce & citrus

SALAD DISPLAY IN GLASSWARE

caesar with sourdough croutons & domestic parmesan

classic greek salad with cucumbers, vine ripe tomatoes,
sweet peppers, feta, charred chickpeas

gem lettuce with sweet corn, roasted tomato & fried okra

HOUSE DRESSINGS & VINAIGRETTES

ORZO & BLACK-EYED PEA GREEK SALAD

SORGHUM & ROASTED VEGETABLE SALAD

DEVILED EGGS

PANTRY KITCHEN DISPLAY

SEASONAL FRUIT

DESSERTS

MAPLE PUMPKIN PIE

APPLE TARTS

PETITE BOURBON PECAN PIES

CRANBERRY ORANGE CHEESECAKE

CHOCOLATE CARAMEL VERRINE

*\$85 per person

\$25 for children 12 and under

7% tax & 20% gratuity will be added to final bill

HOT SELECTIONS

TOMATO PIES

FRIED CHICKEN
honey, hot sauce

LOCAL FL CATCH
with salsa verde

**BRAISED SHORT RIB
& ORECCHIETTI PASTA**

LEMONY ORZO RISOTTO
roasted tomatoes

LOCAL GREEN BEANS
with crispy shallots

ROASTED SEASONAL ROOT VEGETABLES
with sage & brown butter

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
with celery & herbs

TURKEY GRAVY