

APPETIZERS

Coal Roasted Pumpkin Mole Soup

Spiced Sunflower Seeds, Citrus Yogurt

Autumn Harvest Salad

Roasted Butternut Squash, Black Kale, Arugula, Walnuts, Pomegranate Seeds, Mustard Truffle Dill Dressing

Burrata

Roasted Mushroom Bruschetta, Pesto, Balsamic Reduction

New England Clam Chowder

Housemade Herb Cracker

Warm Crab Dip

Crostini, Cucumber and Bell Pepper Spears

Jumbo Shrimp Cocktail

Gulf White Shrimp, Classic Cocktail Sauce

DESSERTS

Pumpkin Cheesecake

Graham Cracker Crust, Cinnamon Whipped Cream

Chocolate Brownie Custard

Banana, Caramel Sauce, Chocolate Sauce, Vanilla Ice Cream, Toasted Walnuts

Crème Brûlée

Classic Creamy Custard, Caramelized Turbinado Sugar, Fresh Berries

Trio of Fresh Fruit Sorbets

Coconut, Mango, Raspberry

Thanksgiving

Parkers' Lighthouse.

ENTRÉES

Roasted Turkey Breast

Herb Brioche Stuffing, Cranberry Mustard Compote, Garlic Green Beans, Yam Mash, Traditional Pan Gravy

14 oz. New York Strip Steak

Whipped Potatoes, Asparagus, Cognac Cream - Add a 6 oz Lobster Tail for \$36

Mesquite Grilled Salmon

Poblano Creamed Corn, Masa Gnocchi, Spinach, Aji Verde, Cilantro

Miso Glazed SeaBass

Miso Mirin Glaze, Asian Vegetable, Steamed Rice

Mesquite Grilled Shrimp

Whipped Potatoes, Asparagus, Parsley Vinaigrette, Lemon Beurre Blanc

Seafood Linguine

Fresh Egg Pasta, Gulf Shrimp, Scallops, Manila Clams, Basil Pesto, Garlic Butter, Fresh Tomato

Herb Roasted Half Chicken

Parsnip Puree, Mushroom Gravy, Herb Pearl Couscous

Roasted Cauliflower Steak

Brussels Sprouts, Cauliflower Puree, Spinach, Smoked Almond-Orange Salsa

3-Course Prix Fixe Menu

\$82 per person

\$28 Turkey Entrée (Children 12 & younger)

