

Tradewinds 47

Thanksgiving Dinner

RAW BAR

SHRIMP COCKTAIL

COCKTAIL | HORSERADISH

OYSTERS ON THE HALF SHELL

6 | 12

STONE CRAB CLAWS

MUSTARD SAUCE

½ LB | 1LB

SOUP & SALAD

BUTTERNUT SQUASH LOBSTER BISQUE

CREME FRAICHE | LOBSTER SEGMENTS

ICEBERG WEDGE

HEIRLOOM TOMATOES | SHAVED RED ONION | CRUMBLED
ROQUEFORT | CANDIED APPLEWOOD SMOKED BACON | BLUE
CHEESE DRESSING

ROYAL PALM SALAD

LOCAL MESCLUN SPRING MIX | HEARTS OF PALM | HEIRLOOM
CHERRY TOMATOES | SEASONAL BLUEBERRIES | TOASTED
ALMONDS | ENGLISH CUCUMBERS | CRUMBLED CHEVRE
CHEESE | LEMON HONEY BALSAMIC VINAIGRETTE

ENTREE

CARVED BEEF TENDERLOIN

ROASTED GARLIC MASH POTATOES | HARICOTS VERTS |
BEEF JUS

TURKEY DINNER

STUFFING | GARLIC MASHED POTATOES | CHEF'S
VEGETABLES | GRAVY | CRANBERRY

POMPANO

JASMINE RICE | LOBSTER SEGMENTS | HARICOTS VERTS |
LEMON BEURRE BLANC

RACK OF LAMB

ROASTED GARLIC MASH POTATOES | HARICOTS VERTS |
DEMI-GLACE | MINT JELLY

DESSERT

PUMPKIN PIE

FLOURLESS CHOCOLATE CAKE

CARROT CAKE

PECAN PIE