

# THANKSGIVING

\$79++ PER PERSON

## BREAD SERVICE

cinnamon honey butter

## STARTER

SELECT ONE

### sweet corn & crab chowder

potato, crab salad, worcestershire crème fraîche

### roasted kabocha squash ravioli

pancetta, pickled mushrooms, parsnips, apple cider reduction

## SALAD

SELECT ONE

### heirloom tomato & burrata cheese

cucumber, pickled shallot, ciabatta croutons, tomato & toasted cumin vinaigrette

### baby autumn greens

grilled pear, marinated feta, spiced hazelnut vinaigrette

## MAIN

SELECT ONE

### herb-roasted turkey breast

confit thigh, whipped yukon gold potatoes, caramelized brussels sprouts, glazed baby carrots, traditional gravy

### seared grouper

chorizo-coconut curry, grilled asparagus, jasmine rice

### seared angus ribeye

boursin potato, herb & three peppercorn butter

### wild mushroom & mascarpone risotto

grilled vegetables, tomme cheese, chive oil

### braised boneless beef short rib

yukon gold potato-truffle purée, brussels sprouts

### thyme & butter-poached lobster

corn, fava beans, confit fingerling potatoes

## SWEET

SELECT ONE

### key lime pie

cashew-graham cracker crust, whipped cream

### apple tart tatin

puff pastry, almond paste, vanilla ice cream

### dark chocolate & salted caramel tart

peanut semifreddo



Executive Chef Scott Maurer

Consuming raw or undercooked meat, poultry, seafood or eggs may increase the risk of foodborne illness. Please alert your server to any food allergy concerns prior to ordering.



HOT TIN  
ROOF

Key West

